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MARKET CLASSES AND GRADES OF DRESSED VEAL AND CALF CARCASSES

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PURPOSES OF CLASSIFYING AND GRADING

A chief purpose of standardization is the classifying and grading of a product according to certain fixed degrees of excellence in order that marketing problems may be lessened and greater economies in marketing be made effective. As the main purpose of classifying and grading veal and calf carcasses is to make possible a determination of values, the relative importance of each factor must have the same significance to both buyer and seller. Otherwise disagreements and dissatisfaction will result.

The term "veal" is applied to a commodity which has wide variations in essential characteristics and has corresponding variations in value. Without definite grade limitations values can not be readily determined. But if the commodity is divided into classes, and the classes are divided into more specific and definite groups, and all are defined, then the degree of excellence or of deficiency of a carcass can readily be determined according to its conformation, finish and quality; and the carcass can be placed in a definite grade group. It is on the basis of this finer grouping that market values are readily and accurately ascertained.

Any system of grading demands some means of conveying the idea or concept of values to another. The system outlined in this circular involves the use of names or terms for the various grades, each of which has a fixed and definite meaning, and each of which covers certain degrees of excellence or deficiency. An attempt to quote a

[1] Deceased.
[2] This Circular was issued by the Bureau of Agricultural Economics in 1930. The work on which it is based is now carried on by the Agricultural Marketing Administration.

price on veal without an indication of the grade desired is likely to be futile. A quotation or price on "Choice grade veal" or "Commercial grade veal" is intelligible, provided both buyer and seller understand what the grade terms mean. Uniformity in this respect is essential to a satisfactory basis for efficient trading.

In developing a system for such use it is desirable to provide a code of rules for classifying and grading the commodity according to specific standards, and then to formulate a set of terms, the meaning of which is definitely fixed and can be correctly understood. It is desirable that both the buyer and seller use the same terms to describe the article and that both attach the same meaning to the terms used.

DEFINITIONS OF CLASS AND GRADE

Class refers to a group of the same species or kind, in which there may be wide differences between the individuals or units in the group. In both livestock and meats, sex and sex condition determine the class. Hence there is steer, heifer, cow, stag, and bull beef. Except in the case of the very young of all species, sex condition affects the character of the carcass, and this in turn influences the prices which a given class will bring, as compared with the prices received for another class. For instance, a steer beef carcass is more desirable than a cow beef carcass of the same grade; hence steer beef sells at a relatively higher price than does cow beef of a comparable grade.

There are classes of veal and calf carcasses just as in other kinds of meat. The basis of class is also the same—namely, the sex condition of the animal which produced the carcass. Nevertheless, in the case of veal and some of the younger age groups of calf carcasses, class is of no consequence from a standardization point of view because the animal was so young at time of slaughter that sex condition had not had time to exert an influence on its conformation, finish, or quality. In calf carcasses from the older groups of calves—those approaching cattle in maturity—the effects of sex conditions are more apparent.

Hence, although three classes—namely, steer, heifer, and bull—exist and are recognized in both veal and calf carcasses, in actual trade the classes have real significance only in the carcasses from more mature calves. (See veal schedule, p. 9, and calf schedule, p. 12.) Furthermore, only one set of grade descriptions for each of the two groups of carcasses—veal and calf—appears in this publication because, in most instances, the differences between grades of the different classes are too slight to justify separate treatment.

In this circular two groups are considered—veal carcasses and calf carcasses. Within each of these groups, there are carcasses which present wide differences in conformation, finish, and quality. These factors are the basis on which further subdivisions are made. These subdivisions are called grades. The degree of conformation, finish, and quality which a given carcass possesses determines where it is placed in this rather definite and specific grouping process. This subdivision of a class into these smaller groups, called grades, limits the range of quality in each group within rather definite lines.

VEAL CARCASSES IN WHOLESALE COOLER

A, Carcasses with skin off and shrouded; B, carcasses with skin on.

VEAL CARCASSES AND CALF CARCASSES DIFFERENTIATED

Until recently, the term " veal " (pl. 1) was used by the trade in a very general sense. It was applied to what is now known and sold as veal, and to carcasses of older and more mature calves, which came chiefly from the western ranges, and are here classed as calf carcasses.

Because of differences in value between veal and what is sometimes called " grass veal," in developing this system some effort was made to classify the two groups separately under the general classification of veal. Attention was also given to carcass weights, and attempts were made to segregate carcasses according to specified weight ranges. Neither plan proved satisfactory from a marketing standpoint, and it became obvious that veal and calf carcasses could not be handled and sold as a single product. Neither could the two groups be satisfactorily described as one. Hence the necessity of establishing separate standards and grade descriptions for each group which would meet trade requirements and simplify trading operations.

Veal is the flesh of very young bovine animals, usually not over 12 weeks of age at time of slaughter. Such animals are offered for slaughter at ages ranging from a few days to 12 weeks. In some cases the age may be 14 weeks. The largest number are slaughtered between the ages of 3 and 6 weeks.

The kind of feed consumed by these young animals has much to do with the character of the flesh when the animals are slaughtered. Veal is produced principally on milk and substitutes for milk. There is marked uniformity in the character and consistency of the flesh from vealers in which milk has been the predominating feed. Young calves, regardless of breed, turn the bulk of their feed into bone and flesh, and the development of breed and sex characteristics is not pronounced until a later period in the life of the animal. The milk diet of vealers produces flesh which is rather soft in texture and lacking in generous fat distribution. Very little intramuscular fat is found, even in the thicker cuts, in the better grade carcasses.

Veal is largely a by-product of the dairy industry. From the dairyman's standpoint it is more economical to market vealers at weaning age or younger than to carry them to maturity. The flesh of veal is fine in texture, and light pinkish brown in color. There is little or no intermixture of fat through the lean, even in carcasses from highly finished vealers; yet there may be, and usually is, some fat along the muscle seams and connective tissue.

Interior fats are in evidence in the crotch, around the kidneys, and along the breast bones. The quantity varies according to the finish and grade of the carcass. Exterior fat on veal carcasses is relatively thin and light, as compared with the fat on carcasses of mature calves. The fat is often referred to as " milk fat " or " baby fat " and it has a distinctive color. It varies considerably in appearance but usually is neither pure white nor very creamy, but resembles old milk from which the butterfat has been removed. Interior fats frequently have a pinkish tinge.

Except for a thin covering of milky-white fat over the back and upper part of the rounds, on carcasses of the better grades, there

are practically no exterior fats. The fat is smooth, but not brittle, and has a degree of resiliency comparable to that found on carcasses from the very young of other kinds of animals. The quantity of fat around the kidneys and in the crotch varies according to the extent of feeding and according to the grade of the carcass. The bones of veal carcasses are soft and red, and are easily sawed or cut without splintering. Carcasses of this class usually weigh between 50 and 150 pounds when skinned. There are exceptions, as some of the smaller types of dairy animals, such as from the Jersey breed, sometimes produce veal carcasses of average quality which weigh as low as 40 pounds. On the other hand, the large-framed dairy animals, such as Holsteins, sometimes produce veal carcasses of excellent quality, which weigh as much as 175 pounds when skinned.

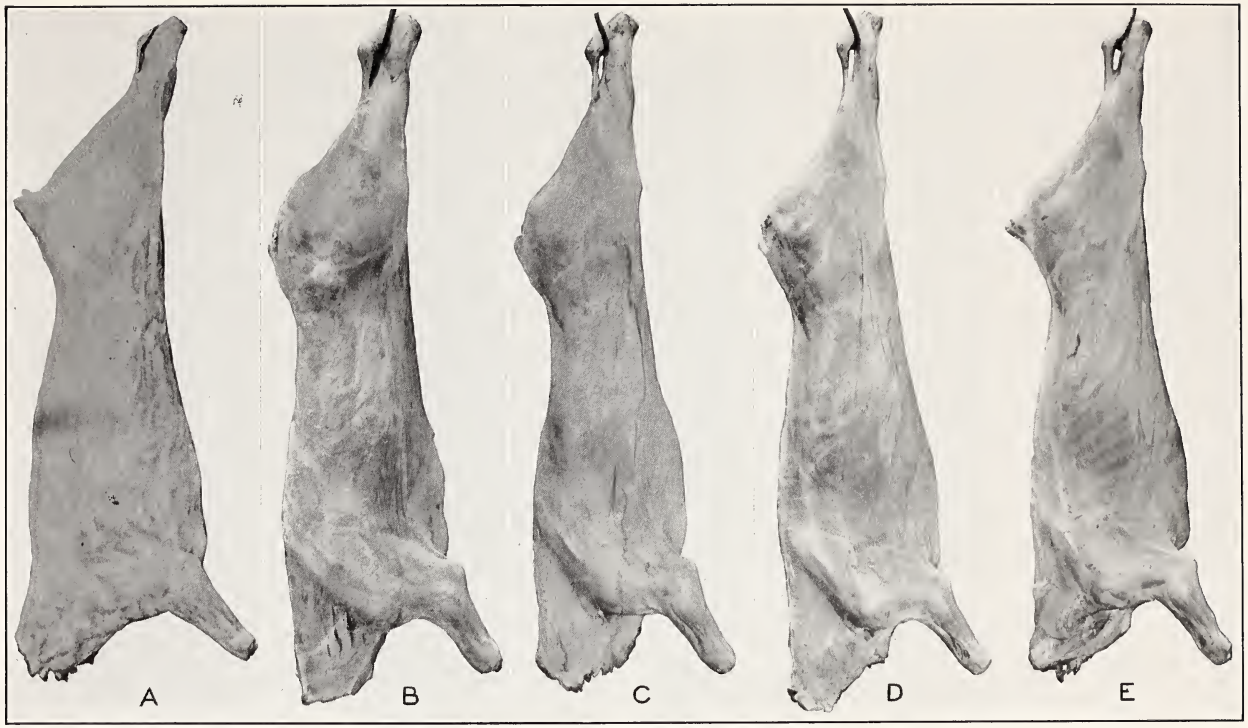
The production of veal is largely seasonal in character. It is conservatively estimated that from 80 to 90 per cent of all vealers received for slaughter from January 1 to June 1 are from the dairy districts. They are therefore principally of dairy breeds.

Probably 90 per cent of veal carcasses are from calves ranging in age from 3 to 6 weeks. They are marketed at these ages largely because of greater economies in the production of milk for commercial purposes and because the type is generally not suited for economical beef production. Because vealers, as a class, are so closely associated with the dairy industry, receipts of vealers are heaviest at the livestock markets that are contiguous to large dairying districts. Outstanding in point of numbers received are such markets as South St. Paul, Minn.; Milwaukee, Wis.; Detroit, Mich.; Chicago, Ill.; Buffalo and New York City, N. Y.

Calf carcasses are from the more mature animals of the bovine species, which have passed beyond the veal stage but which have not yet taken on all the beef characteristics. They constitute a group which falls between veal and beef. Calf carcasses possess some of the characteristics of both veal and beef. (Pls. 2 and 3.) They are largely of the beef type and usually come from beef-producing areas, principally the western ranges. Some are received for slaughter from the Corn Belt at certain seasons of the year. Many are classed as stocker or feeder calves, on livestock markets, and under normal conditions a large percentage is sold for further grazing and feeding. The relative demand from livestock producers and slaughterers influence the percentage of a season's receipts that is slaughtered for consumption as calf meat.

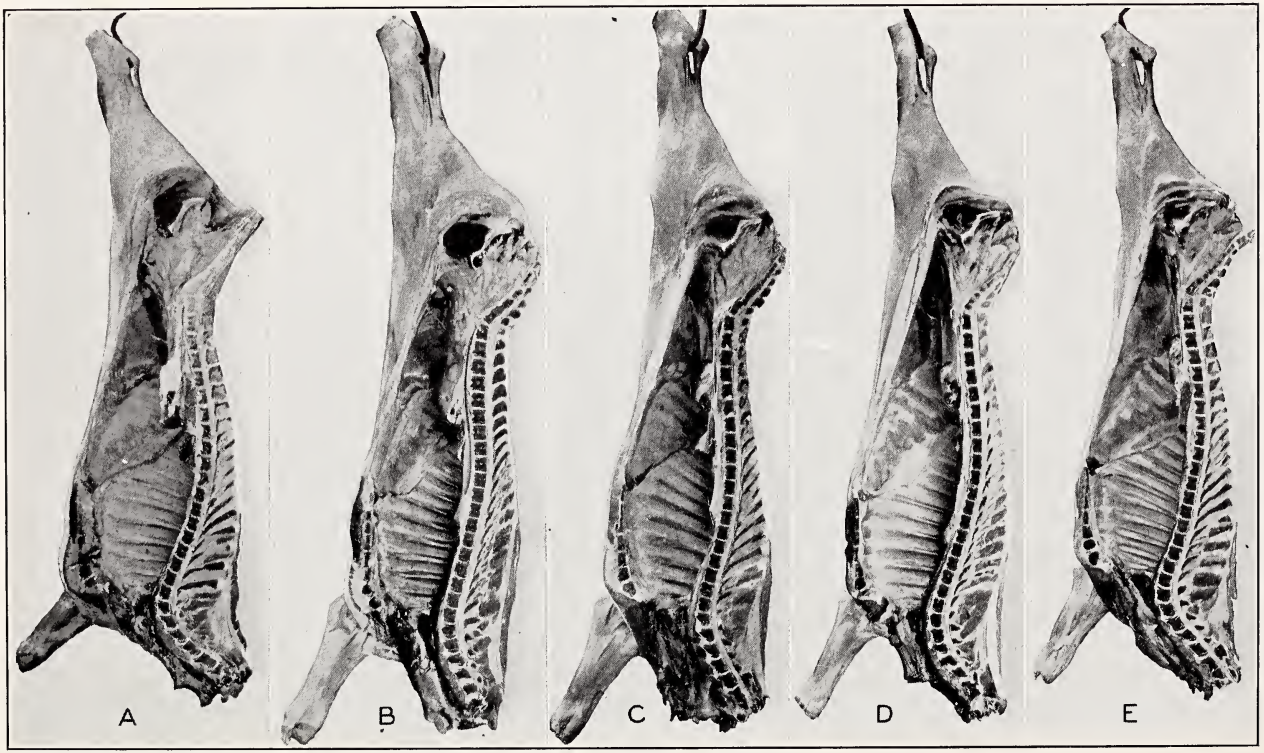
Receipts of calves at livestock markets are heaviest from June to November. The peak is usually reached in September and October. It is therefore reasonable to assume that the ages of calves range from 3 to 10 months at time of slaughter.

It is generally conceded that after a calf is 12 or 14 weeks of age, the character of the flesh undergoes a gradual change, retaining to some extent some of the veal characteristics but taking on some of the beef characteristics to a marked degree. Because of the process of evolution from veal to beef, calves in this intermediate zone resemble both, but the characteristics of neither are sufficiently pronounced to permit the flesh to be classed as veal or as beef. A separate classification under the term "calf carcasses" seems to be the



CALF SIDES, OUTSIDE VIEW

A, Choice; B, Good; C, Commercial; D, Utility; E, Cull.



CALF SIDES, INSIDE VIEW

A, Choice; B, Good; C, Commercial; D, Utility; E, Cull.

solution. Comparing calf carcasses with veal carcasses, the flesh is coarser in texture and its color is a deeper red, inclining to a brownish tinge. The characteristic baby fat of veal is replaced by fat of firmer character which, though white, often has a yellowish cast.

The color and consistency of the flesh, fat, and bones of calf carcasses begin to manifest characteristics resembling those in beef carcasses; that is, they have whiter and firmer fat, darker red muscles, and larger, whiter, and stronger bones than do veal carcasses. The flesh is relatively coarse in texture and moist but, except in the lower grades, it is generally more firm than that of veal.

Different kinds of feed and the natural effects which age has on the character and consistency of the flesh of the comparatively young animal produce results that are markedly different at different stages of maturity. This is particularly true of the flesh of bovine animals when these animals are slaughtered at varying periods during the first 9 months after birth. For instance, the flesh of vealers possesses certain characteristics that are peculiar to veal. The flesh of calves possesses certain characteristics that are peculiar to calf carcasses. The flesh of yearlings possesses other characteristics that are peculiar to yearling carcasses. The approximate weight range of calf carcasses is from 100 pounds to 350 pounds, with skin off. Most calf carcasses that fall within the upper mediumweight and in the heavyweight selections (140 to 350 pounds) are split into sides at the slaughtering plants for convenience in handling and shipping. Some in the heaviest weights are sold in quarters.

METHODS OF DRESSING

Slaughter of vealers is not centralized to the same degree as is the slaughter of cattle, hogs, sheep, and calves. More than one-half of the veal produced is slaughtered either on farms or by local butchers and wholesale slaughterers whose operations are confined to the State in which the calves are slaughtered.

Veal is consumed to some extent on farms and in sparsely settled districts, but its greatest consumption is in the larger cities, particularly those having foreign-born residents. Most of the large markets require veal carcasses dressed "hog style"—that is, opened along the median ventral line from tail to throat, with the head and feet off and the skin on. Carcasses so dressed, when skinned, yield from 50 to 65 percent of the live weight, the dressing percentage varying according to the grade of the live animal. The common trade practice is to leave the skin on the carcass until it is sold to the retailer. The skin prevents the outer surface of the carcass from becoming dry and turning dark, and helps it to retain its fresh appearance.

Some wholesale markets, notably Philadelphia and Boston, prefer veal dressed "skin off." To meet this requirement, veal shipped from the large packing centers is skinned just prior to shipment, and the carcasses are immediately covered with muslin to protect the meat from possible soiling during shipment and subsequent handling. There is little fat on the outside surface of veal; in this respect it differs from most beef, lamb, and mutton. The covering also tends to preserve the fresh appearance of the flesh. Some locally slaughtered and some country-dressed vealers are skinned at the time of slaughter. In these instances the outside of the carcass usually dries quickly and the meat darkens rapidly.

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Many calves that produce carcasses weighing from 140 to 350 pounds are skinned and split into sides at time of slaughter and are referred to as "sides" or split calf carcasses. As a rule the sides are not quartered until after they have passed through wholesale channels, although some of the heaviest sides are sold in quarters in wholesale coolers.

WEIGHT SELECTIONS

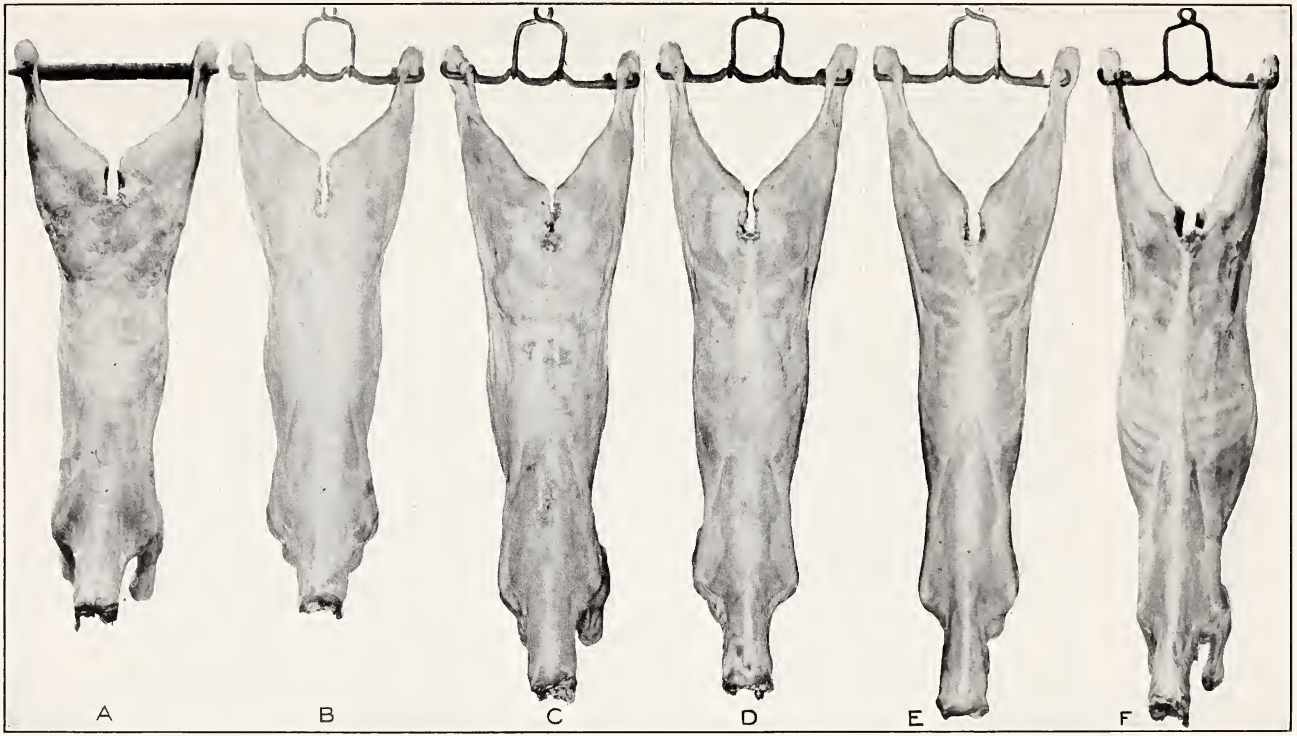
The weight of veal and calf carcasses does not indicate their grade, although trade preferences for desired weights have an influence on price. This preference is not uniform but differs materially between markets. Some markets will pay a premium for lightweight carcasses, others prefer mediumweight carcasses, and still others prefer heavyweights. Weight selections of both veal carcasses and calf carcasses are therefore an important factor in marketing. It is necessary, when making purchases at long distances, to specify weights in connection with the class and grade desired. The terms used in reporting wholesale dressed-meat markets are "lightweight," "mediumweight," and "heavyweight." These terms apply both to veal and to calf carcasses, but separate weight ranges are used for each group. These are shown in the veal carcass schedule, page 9, and the calf carcass schedule, page 12.

Many in the trade refer to certain carcasses as "milk fed," "skimmed milk," "buttermilk," and "grassers." There are differences in the characteristics of carcasses in these groups because of quantity and kind of feed and so there are more than one grade in each group. Although kind and quantity of feed influence grade the terms referred to are not grades in themselves.

BASIS FOR GRADING VEAL AND CALF CARCASSES

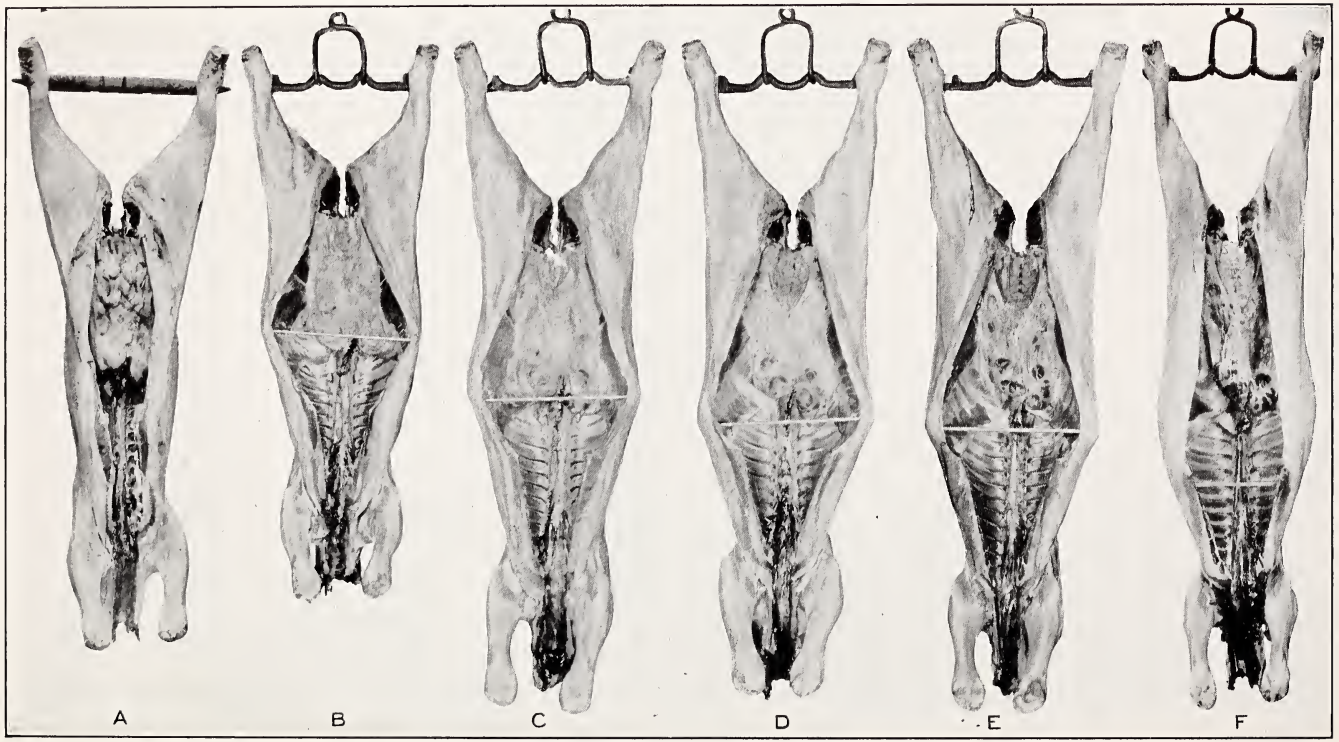
The act of grading logically follows that of classifying and is a continuation of the same analytical process. The commodity has been divided into two major groups—veal and calf carcasses. These groups are frequently called classes but actually are more nearly age selections. Weights of veal and calf carcasses overlap, especially with respect to weights between 80 and 125 pounds but average weights of calf carcasses are considerably greater than average weights of veal carcasses. Weight overlapping is one reason why both veal and calf carcasses are not placed in the same grade groups, but this is of secondary importance. The divisions are based on inherent characteristics in the meat which are partly attributable to age but chiefly to the feed consumed by the animals. In the case of vealers, for example, age is important in determining the maximum limits at which the live animal may be slaughtered and still retain all veal characteristics. Kind of feed is equally important. The evidences of age are size, color of the flesh, color and hardness of the bones, and color and consistency of interior fats.

In determining the smaller and more sharply defined groups called grades, the conformation, finish, and quality are the basic factors. Each group should be highly uniform in all important details.



VEAL CARCASSES, BACK VIEW

A, Prime; B, Choice; C, Good; D, Commercial; E, Utility; F, Cull.



VEAL CARCASSES, FRONT VIEW

A, Prime; B, Choice; C, Good; D, Commercial; E, Utility; F, Cull.

The basis for grading veal and calf carcasses, as is the case with all other classes of livestock and meats, is conformation, finish, and quality. When these three factors are properly used as the basis for grades there are no variations between seasons or between different sections of the country.

Because of extremes of conformation, finish, and quality and resultant wide variations in value of the two groups, no scheme of grading which does not recognize the importance of relative values can serve the needs of the industry. It was for this reason that separate grade descriptions of veal carcasses and calf carcasses have been prepared.

CONFORMATION

The term conformation refers to the general build, form, shape, and contour or outline of the carcass, side, or cut. Experienced meat graders give conformation the first consideration; that is, they make a mental note of the carcass conformation before passing judgment on any of the other grade factors. Best conformation involves short, stocky shanks and necks; thick, full, and plump rounds; well-finished and broad backs; and thick shoulders and flanks. Poor conformation involves angularity in general outline; prominent hip and shoulder bones; long, thin necks; narrow, thinly fleshed backs; long shanks and sharply tapering or dished rounds; and a decided lack of symmetry in the carcass as a whole.

In veal and calf carcasses, as in all other classes of carcasses, conformation is dependent upon the skeleton and the depth of flesh. Conformation has much to do with determining the relative attractiveness of the carcass or cut. Its chief significance lies in the fact that it indicates the ratio between meat and bone, and the ratio between the more popular cuts such as hind legs, loins, and ribs, and the so-called coarse cuts, such as shoulders and breasts.

FINISH

Finish refers to the amount, color, character, and distribution of fat. Best finish implies a thin covering of fat over the back, shoulders, and rumps and practically none on other exterior surfaces. Best finish on veal carcasses is indicated principally by the quantity and quality of fat surrounding the kidneys and in the crotch, by the feel of the hair (if skin is present), by thickness of flank, and by fullness over the loins. A fine, smooth, silky hair with a high degree of resiliency indicates a high degree of finish; coarse, straight, stubby, lifeless hair indicates poor finish. In addition to these factors best finish involves generous quantities of an interior creamy, pinkish fat covering over the kidneys and in the crotch. Poor finish involves only slight traces of fat around the kidneys and practically none in the crotch. Poor finish on veal carcasses is indicated, to some extent, by the absence of exterior fats on all outer surfaces.

If the caul[3] is present, the number and size of the globules on it is a true index of the degree of finish of the carcass. Large, white

[3] The caul is a thin membrane of weblike consistency to which is attached globules of fat of varying sizes according to finish. In the live animal it supports the intestines and is attached on each side of the interior walls.

globules of fat on the caul indicate a high degree of finish on the carcass, whereas a caul having small, thin globules, unevenly distributed, indicates a poorly finished carcass.

Finish in calf carcasses differs somewhat from finish in veal carcasses. The fat is firmer and resembles that on carcasses of beef. The better grades of calf carcasses of the younger-age selections usually have a thin covering of fat over the shoulders, back, and loins and to some extent on the rumps. Calf carcasses of corresponding grade belonging in the older-age groups have moderate fat covering over those parts. This fat diminishes in quantity and distribution on carcasses of lower grades in all age groups, appearing in streaks along the large muscles of the back and in spots on the thicker parts of shoulders of Commercial carcasses. It may be totally lacking in carcasses of Utility and Cull grades. Interior fats are equal in quality to exterior fats, but vary in quantity according to the grade. They are usually more plentiful and somewhat firmer than in veal carcasses, grade for grade.

QUALITY

Quality is the most important factor in determining grades of veal and calf carcasses and is considered more than any other factor in determining the value of the carcass. Quality is an independent factor, but it is influenced by each of the other factors in that it is augmented or impaired according as these factors are marked or deficient. Quality, palatability, and value may generally be prejudged or anticipated by definite, visible evidences. The visible evidences are found in the texture and color of the flesh; the quantity and color of the interior fat; the thickness and distribution of the exterior fat covering; and the size, color, and consistency or hardness of the bones. Texture of the flesh has reference to the appearance of the cut surface of the flesh, and is associated with the degree of tenderness. A firm appearing, smooth, velvety surface indicates high quality; a soft, rough, misshapen, irregular-appearing surface indicates low quality.

The tangible evidences are firmness or resistance of the flesh and fat to the touch, the hardness of the bones, and the "feel" of the skin when that is present. A soft, mellow skin; fine, soft hair; thick flank; and full loins, are associated with a high degree of quality. A firm or tight skin with relatively coarse, short hair is generally associated with low quality. Quality in veal depends upon several primary factors. Age and food are the most important. In the production of high-quality veal, the value of milk feed is recognized. So far, no substitute of equal value has been found. Sex or sex condition, in so far as it relates to veal, has no influence on quality. Animals of both sexes of like breeding and age normally produce veal of equal quality when handled and fed under the same conditions. Differences in grain of the flesh are only slight.

The significance of quality is great. It determines the palatability of the meat and the ease with which it can be prepared for human consumption. To ascertain quality in carcass meats is a rather difficult problem, for it is a characteristic which pertains chiefly to the inner or concealed portions of the carcass and is not apparent to the superficial view in the same degree as are conformation and finish.

To determine quality exactly it is essential to have a cut surface or cross section exposed to view. Fortunately, there is such a close relationship between conformation, finish, and quality that the existence in a high degree of the two factors conformation and finish virtually insures a high degree of quality.

Inasmuch as no two carcasses are exactly alike, it necessarily follows that there must be a range of quality within each grade, but in no case is the range of quality wide. Between the bottom or low and the top or high there are certain degrees of conformation, finish, and quality. Furthermore it is possible for two carcasses to be of equal excellence with respect to two grade characteristics and yet be placed in different grades because of wide variations in the third characteristic. Quality is almost wholly dependent upon the degrees of conformation and finish. In fact conformation and finish are, to a great extent, prerequisites of quality. On the other hand, variations may be noted between carcasses in all three grade factors, and yet both carcasses may be placed in the same grade. In no case, however, are such variations very great; otherwise the carcasses would be placed in different grades. Because of these variations, for which allowances are made in actual practice, the descriptions here presented are of carcasses and cuts which are typical of the several grades. Some degree of tolerance toward both the upper and lower limits of each grade should be understood.

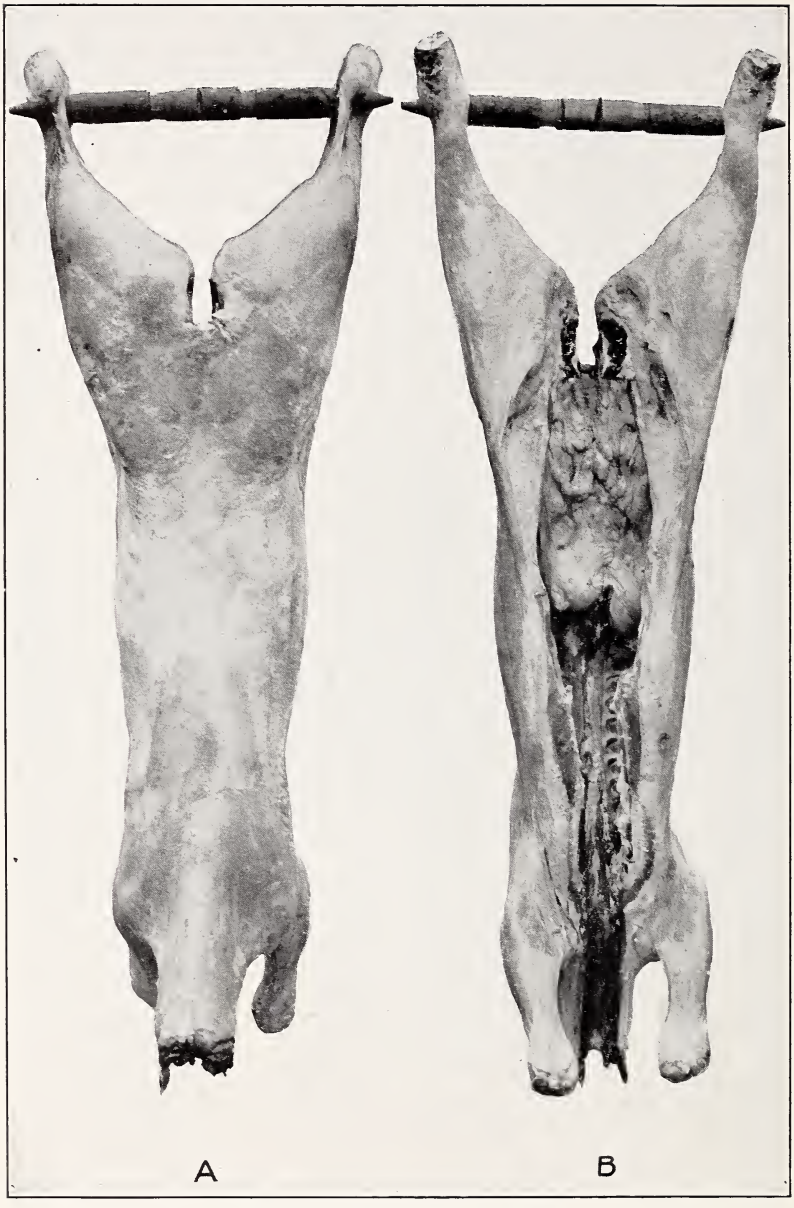
VEAL-CARCASS SCHEDULE

Class	Weight selections [1]	Grade
Steer, Heifer, Bull	Lightweight, 70 pounds down	Choice. Good. Commercial. Utility. Cull.
Steer, Heifer, Bull	Mediumweight, 71 to 110 pounds	Prime. Choice. Good. Commercial. Utility.
Steer, Heifer, Bull	Heavyweight, 111 pounds up	Prime. Choice. Good. Commercial.

[1] These weights are "skin off." To obtain "skin on" weights add 10 per cent. In wholesale trade most veal carcasses are sold "skin on."

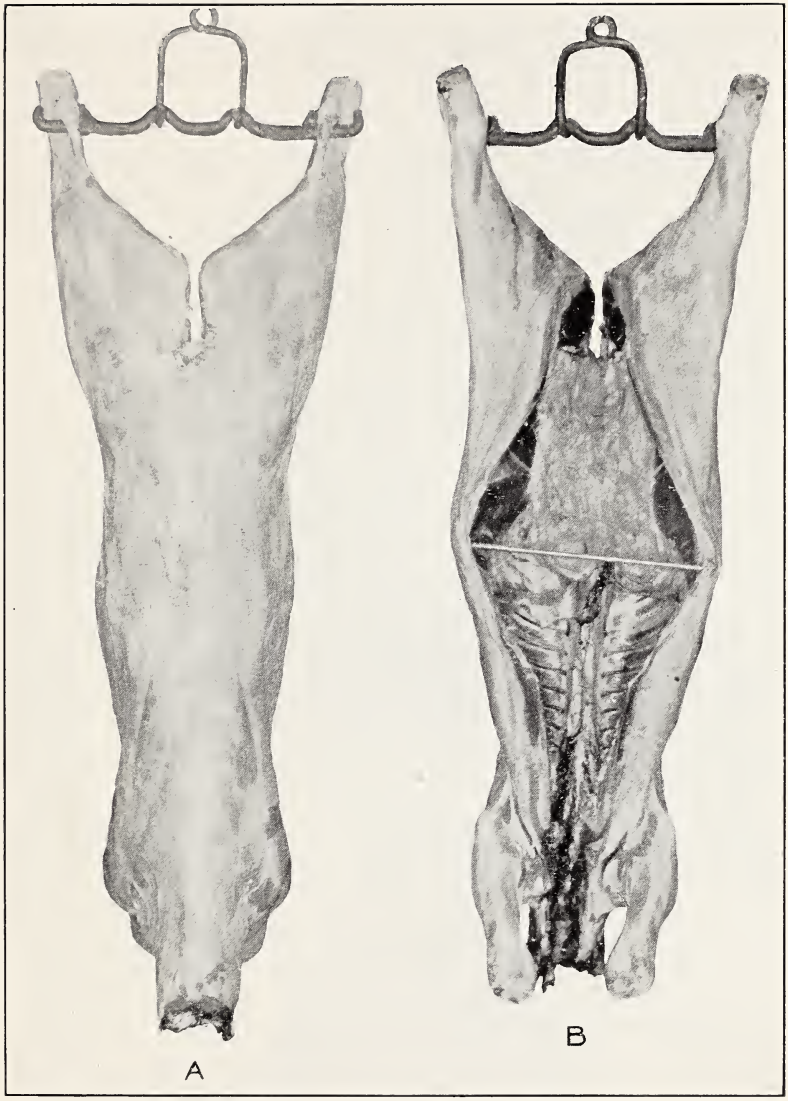
GRADES OF VEAL CARCASSES

There are six grades of veal carcasses: Prime, Choice, Good, Commercial, Utility, and Cull. (Pls. 4 and 5.)



PRIME GRADE VEAL CARCASS

A, Back view; B, front view.



CHOICE GRADE VEAL CARCASS

A, Back view; B, front view.

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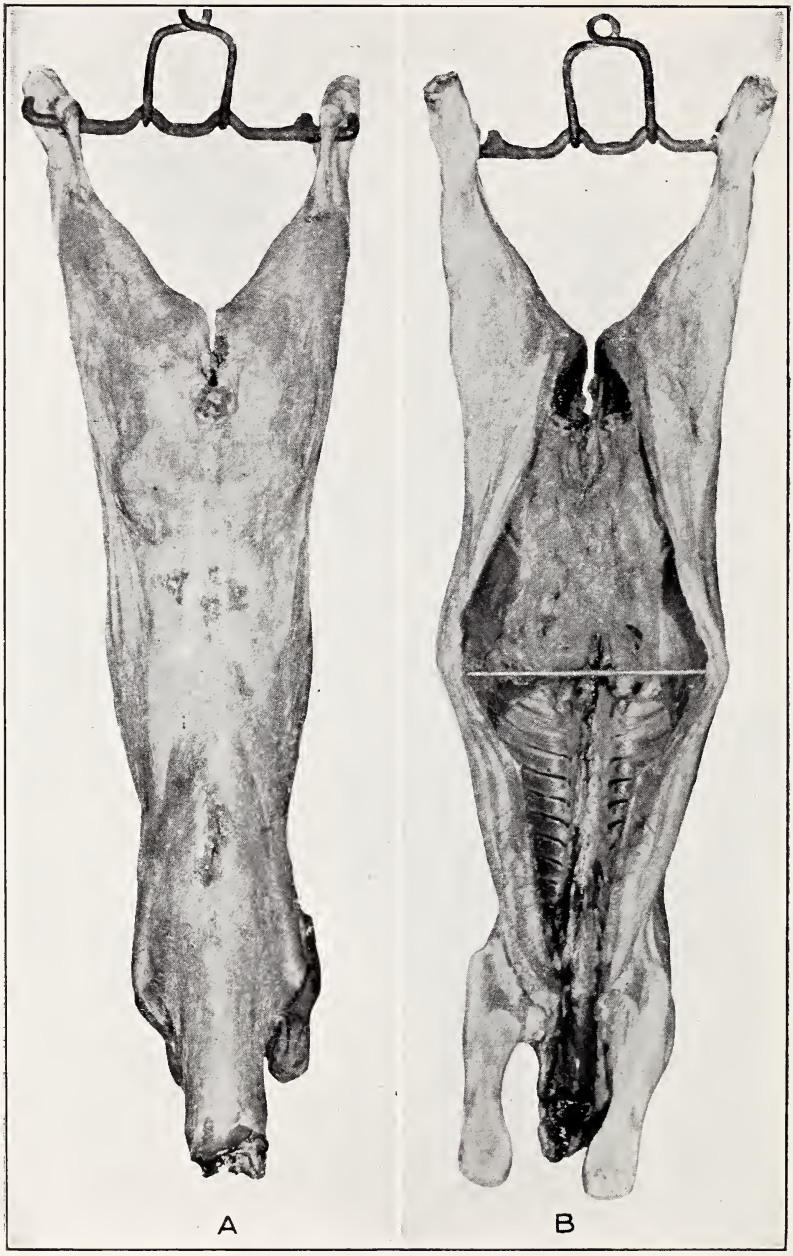
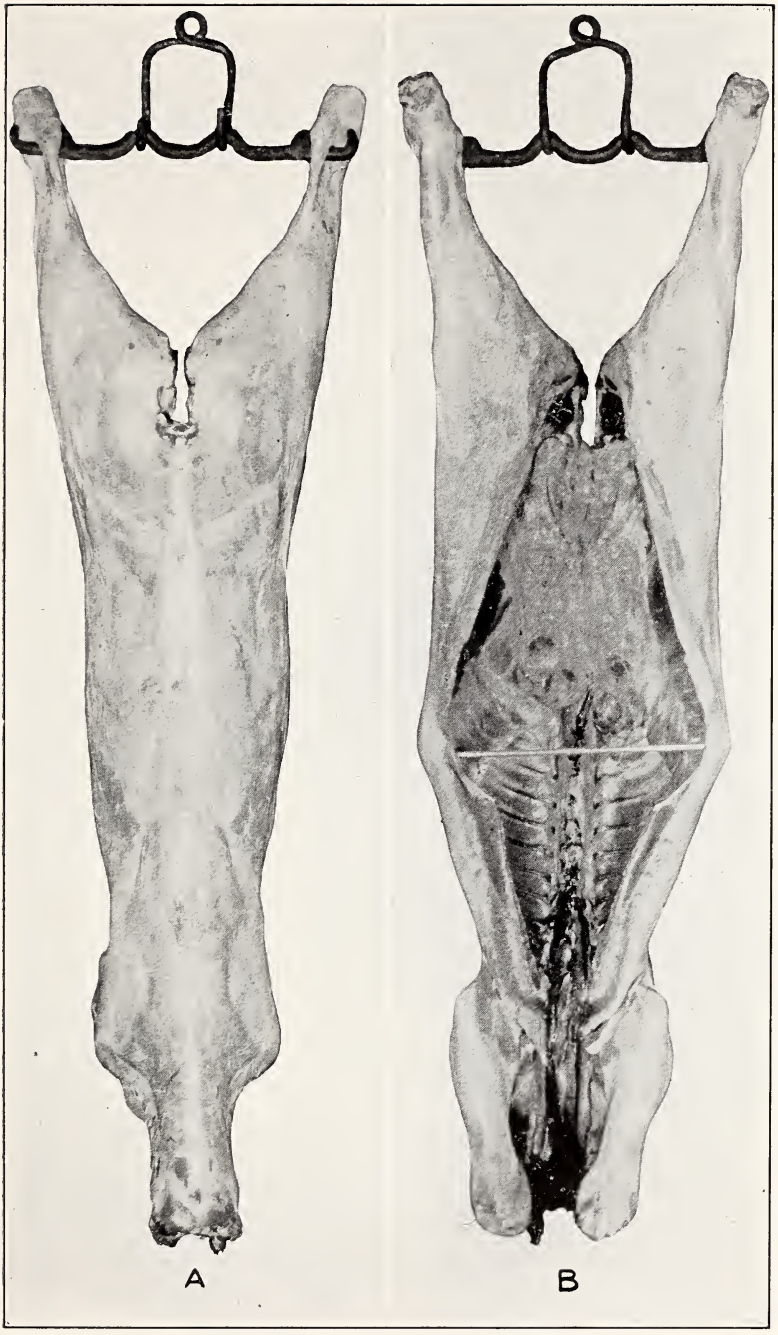


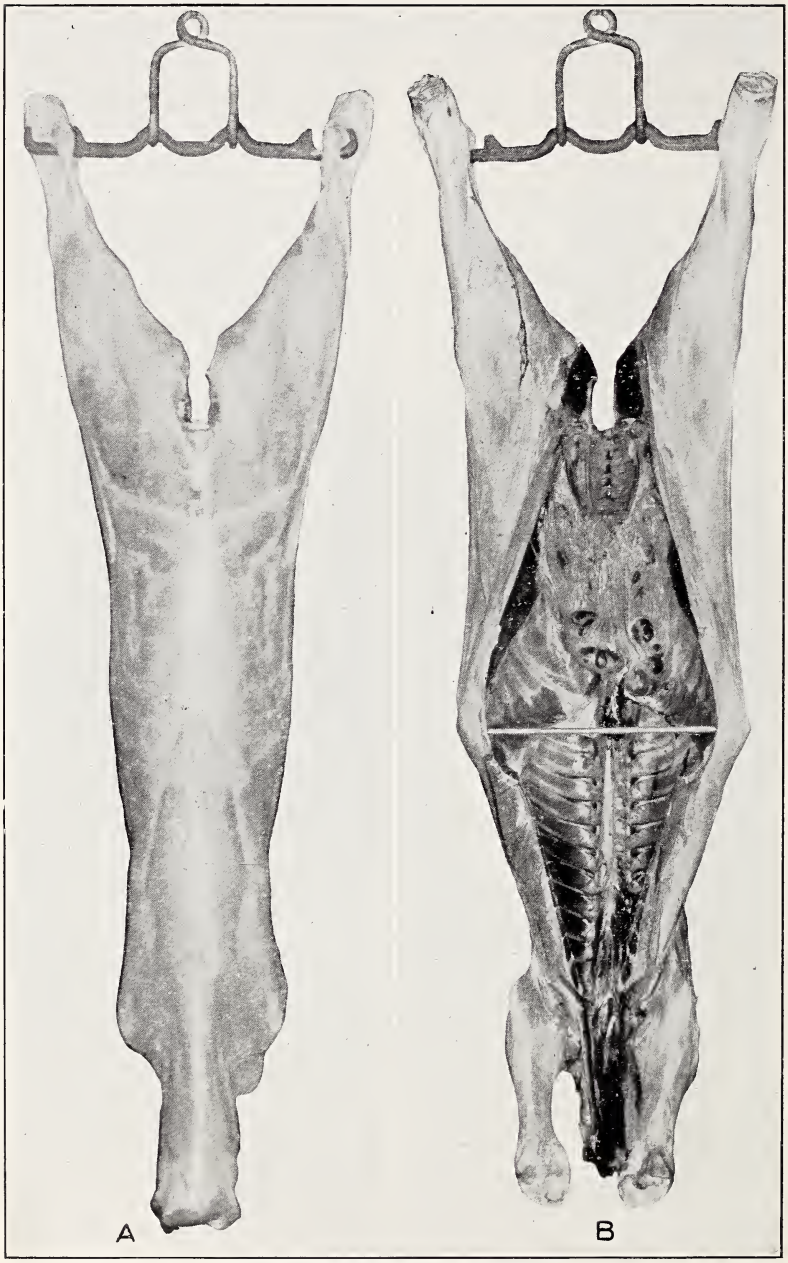
GOOD GRADE VEAL CARCASS

A, Back view; B, front view.



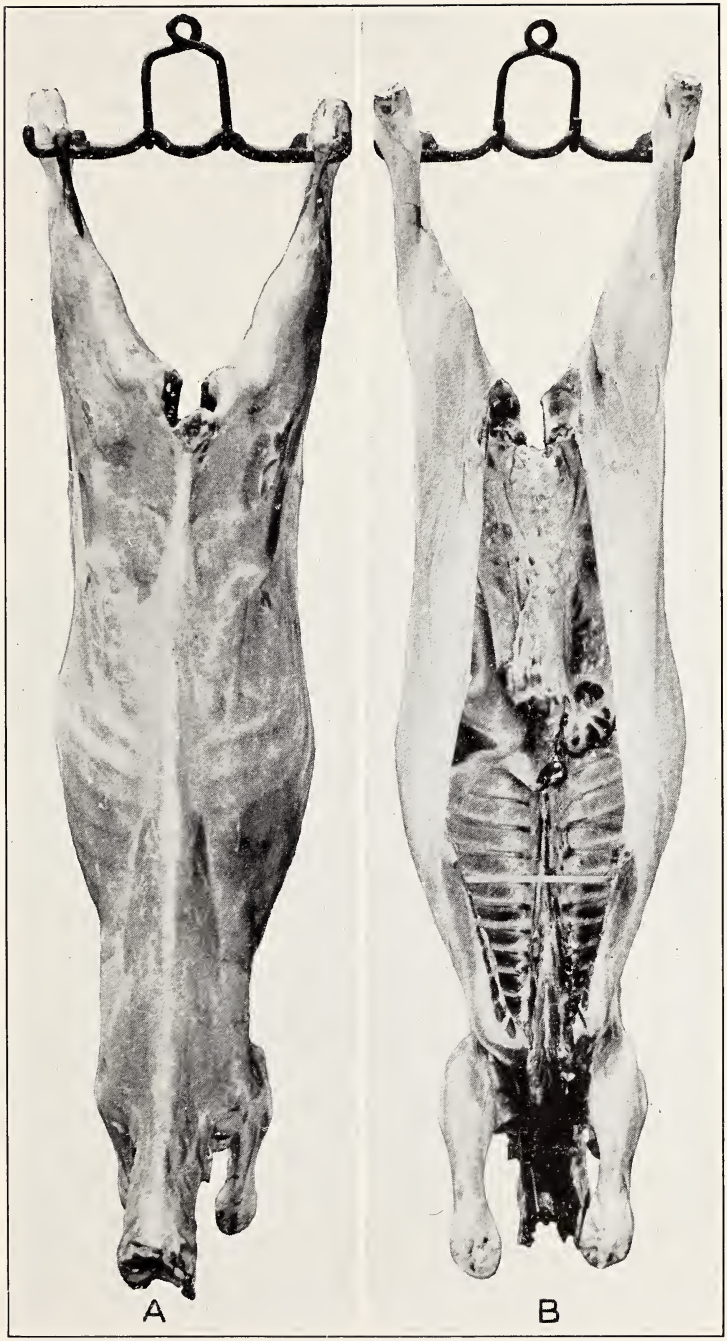
COMMERCIAL GRADE VEAL CARCASS

A, Back view; B, front view.



UTILITY GRADE VEAL CARCASS

A, Back view; B, front view.



CULL GRADE VEAL CARCASS

A, Back view; B, front view.

PRIME GRADE VEAL CARCASSES

A Prime grade veal carcass represents very nearly the best in conformation, finish, and quality. (Pl. 6.) Such carcasses result only from the highest type of breeding, care, and feed and are seldom found on any market. They are the "exhibits" of the veal industry. A Prime grade veal carcass is short, thick, blocky, and very compact. Legs are short, thick, and plump; rounds are bulging and have the appearance of overdevelopment. Racks are thick and breast and shoulders are thick and deeply fleshed. Necks are short and plump. Bones are soft and red. Baby fat is abundant on all interior surfaces. Generous quantities, usually of a creamy-white color tinged with pink, are found in the crotch, around the kidneys, and over the inner walls. Exterior fats are plentiful and are well distributed over loins, ribs, shoulders, and rumps. The flesh is firm, fine grained, and velvety. Its color is a rich pinkish brown.

As with other kinds of meat, the percentage of Prime grade carcasses is very small. In the case of veal it is almost negligible. This grade is, therefore, relatively unimportant from a commercial standpoint.

CHOICE GRADE VEAL CARCASSES

A Choice grade veal carcass has excellent conformation, finish, and quality. (Pl. 7.) It is relatively short, compact, and blocky, with broad shoulders, back, and hips. Plumpness is evident in a marked degree at all points and especially in the regions of the preferred cuts, such as loins and rounds. The neck is short, thick, and plump. Legs are short and well fleshed. Shoulders are thick and heavily fleshed. Bones are soft and red. Baby fat is abundant over the inner walls, around the kidneys, and in the crotch. Generally kidneys are thickly covered. The back is covered with a thin layer of fat, and a moderate quantity of fat is present in the muscle seams. The flesh is fine-grained, firm, and velvety to the touch, with a marked absence of the excessive moisture which is prevalent in lower grades. Its color is a rich pinkish brown.

GOOD GRADE VEAL CARCASSES

A Good grade veal carcass has good conformation, finish, and quality. (Pl. 8.) In all respects it is somewhat above the average. Such carcasses are reasonably plump and thick. Rounds, although reasonably thick and heavily muscled, are not full toward the shank. Loins and ribs are moderately full and plump but incline to flatness. Shoulders and breasts are broad and moderately thick. Neck is moderately short and thick. Shanks are somewhat long and slightly tapering. Hip and shoulder joints are slightly visible. Bones are soft and red. Baby fat is plentiful in some carcasses and occurs in moderate quantities in others; it is never deficient to the extent of impairing the quality of the flesh. Usually a thin layer of fat is spread over a portion of the back and along the loins, and small quantities of fat deposits are present in the muscle seams. Moderate quantities of interior fat are present in the crotch, around the kidneys, and on the breasts. The

flesh is moderately fine grained and reasonably firm but may be slightly moist. Its color is usually pinkish brown, tending to light tan.

Veal carcasses that have these characteristics are graded Good. The greatest difference between Good and Choice grades of veal carcasses is usually in conformation, which involves less fullness in rounds, loins, and ribs, and slight deficiencies in quantity and distribution of both interior and exterior fats. Many carcasses which otherwise would grade Choice are placed in the Good grade because of deficiencies in conformation or finish, or both.

COMMERCIAL GRADE VEAL CARCASSES

A Commercial grade veal carcass has fair or average conformation, finish, and quality. (Pl. 9.) Usually the conformation is slightly irregular or rugged or tends toward ranginess. Rounds are relatively long and tapering, and legs are thinly fleshed toward the shanks. Loins and ribs are flat or slightly depressed. Shoulders and breasts have only average depth of flesh. Neck is slightly long and lacks fullness. Bones are soft and slightly prominent but generally lack redness to a marked degree. Interior fats are usually in only moderate supply and kidneys are not well covered. Crotch fats are scant, and usually only traces of fat are found on the breasts. All fats are white, lacking the pinkish tinge, and are inclined to be soft. Exterior fats are mostly limited to small spots on loins and shoulders. The flesh is slightly soft and moist. Its color varies from pinkish brown to light tan.

As compared with Good grade veal, the flesh of Commercial grade veal is slightly darker and possesses moisture to a greater degree. It also lacks the firmness of better grades.

UTILITY GRADE VEAL CARCASSES

A Utility grade veal carcass has poor conformation, finish, and quality. (Pl. 10.) Its outlines are irregular, angular, and rangy. Bones are prominent, and the ratio of bone to flesh is high. Hip and shoulder joints and backbone and ribs are conspicuous. Rounds are thin and are usually concave between the shank and tail root. Legs are long, thin, and sharply tapering. Loins and ribs are very thin and shallow. Shoulders are narrow, and breasts are very thin. Bones are soft but lack redness. Carcasses of this grade have practically no exterior fat, and interior fats are very scarce. Usually traces of fat deposits are found in the regions of the kidneys. All fats are of poor quality. The flesh is coarse grained, stringy, soft, and flabby, and often extremely watery. The flesh varies in color from pinkish brown to dark tan, and freshly cut surfaces darken quicky. Carcasses of this grade come largely from very young or very poorly nourished animals. It is the lowest grade offered generally for sale as fresh meat.

CULL GRADE VEAL CARCASSES

A Cull grade veal carcass has very poor conformation, finish, and quality. (Pl. 11.) The outlines are irregular, angular, and rangy. Rounds are long, very thinly fleshed, and dished or sunken. Legs are

sharply tapering. Loins and ribs are very thin or shallow. Shoulders and breasts are very thin. All bones are conspicuous, and the ratio of bone to flesh is very high. Bones are soft and white. Both interior and exterior fats are generally absent. The flesh is coarse, rather dark, very soft, and watery. Because of lack of finish its color ranges from light tan to dark brown. Hind saddles from carcasses of this grade are sometimes sold to the retail trade. The remainder of the carcass is used principally for sausage, veal loaf, and other prepared meat products.

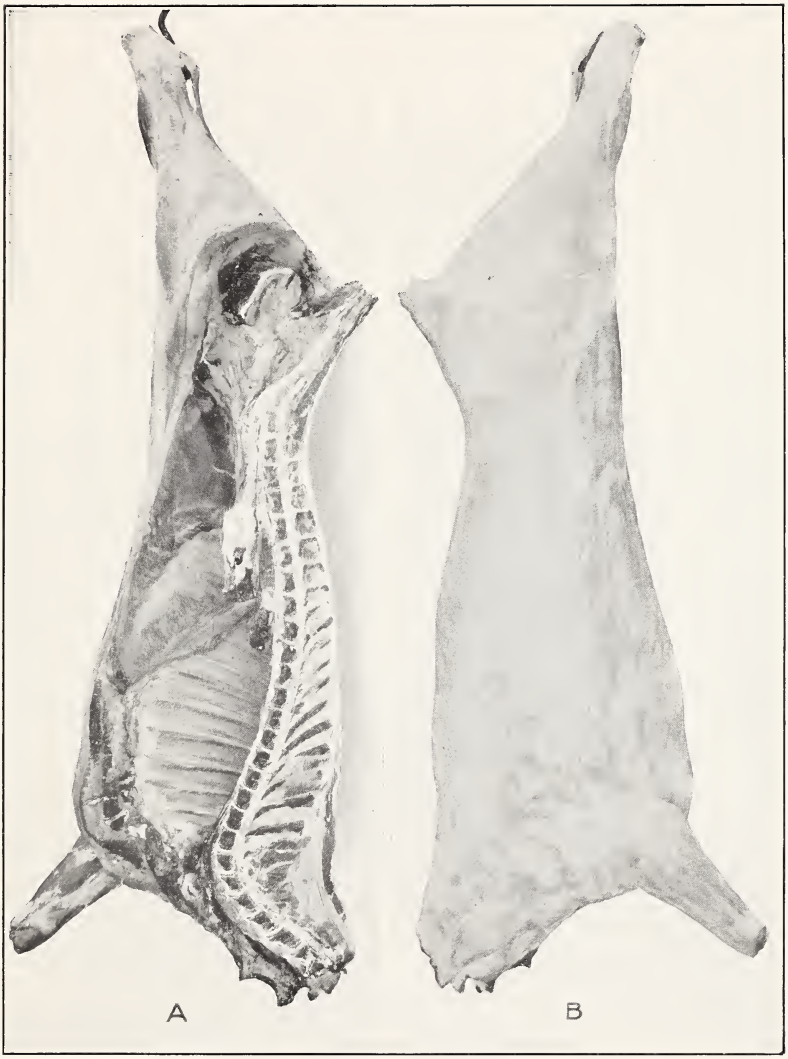
CALF-CARCASS SCHEDULE

Class	Weight selections [1]	Grade
Steer	Lightweight, 110 pounds down	Choice. Good. Commercial. Utility. Cull.
	Mediumweight, 111 to 165 pounds	Prime. Choice. Good. Commercial. Utility. Cull.
	Heavyweight, 166 pounds up	Prime Choice. Good. Commercial. Utility.
Heifer	Lightweight, 110 pounds down	Choice. Good. Commercial. Utility. Cull.
	Mediumweight, 111 to 165 pounds	Prime. Choice. Good. Commercial. Utility. Cull.
	Heavyweight, 166 pounds up	Prime. Choice. Good. Commercial. Utility.
Bull	Lightweight, 110 pounds down	Choice. Good. Commercial. Utility. Cull.
	Mediumweight, 111 to 165 pounds	Prime. Choice. Good. Commercial. Utility. Cull.
	Heavyweight, 166 pounds up	Prime. Choice. Good. Commercial. Utility.

[1] These weights are "skin off." To obtain "skin on" weights add 10 per cent. Most carcasses from very young calves are sold "skin on" in wholesale trade, whereas those from older and heavier calves are sold "skin off" in sides like beef.

GRADES OF CALF CARCASSES

There are six grades of calf carcasses: Prime, Choice, Good, Commercial, Utility, and Cull.



CHOICE GRADE CALF SIDE

A, Inside view; B, outside view.

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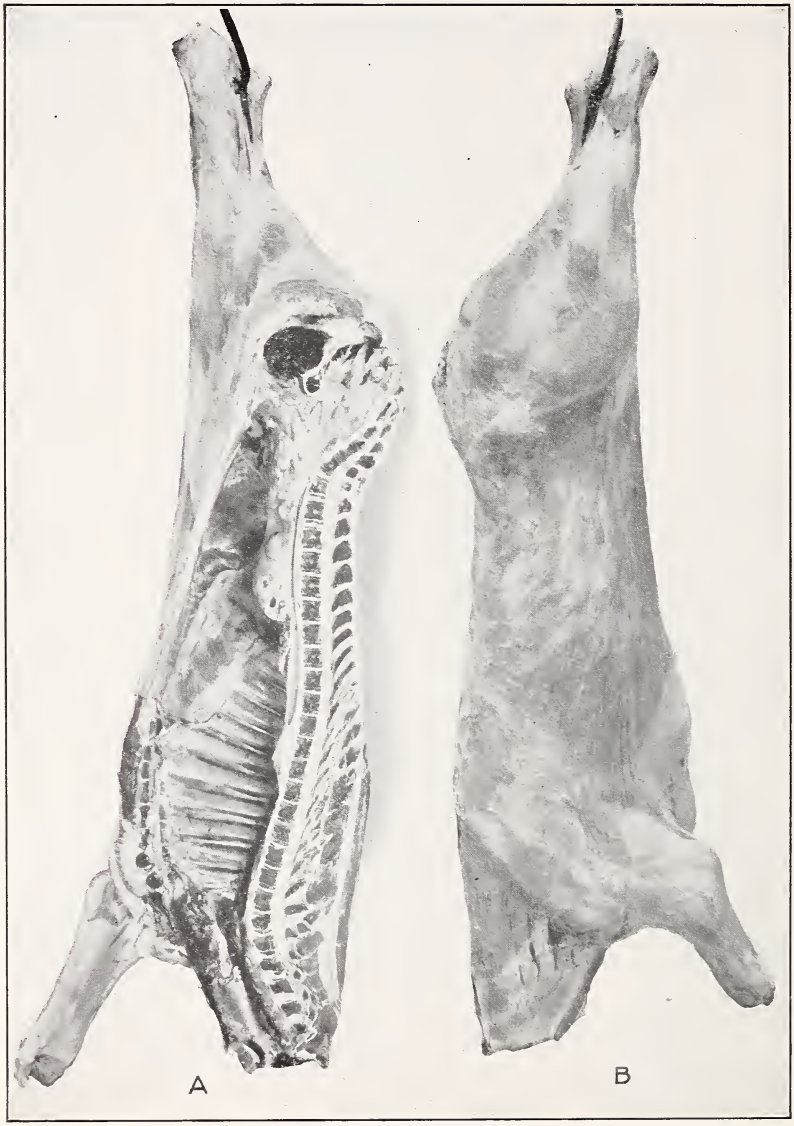
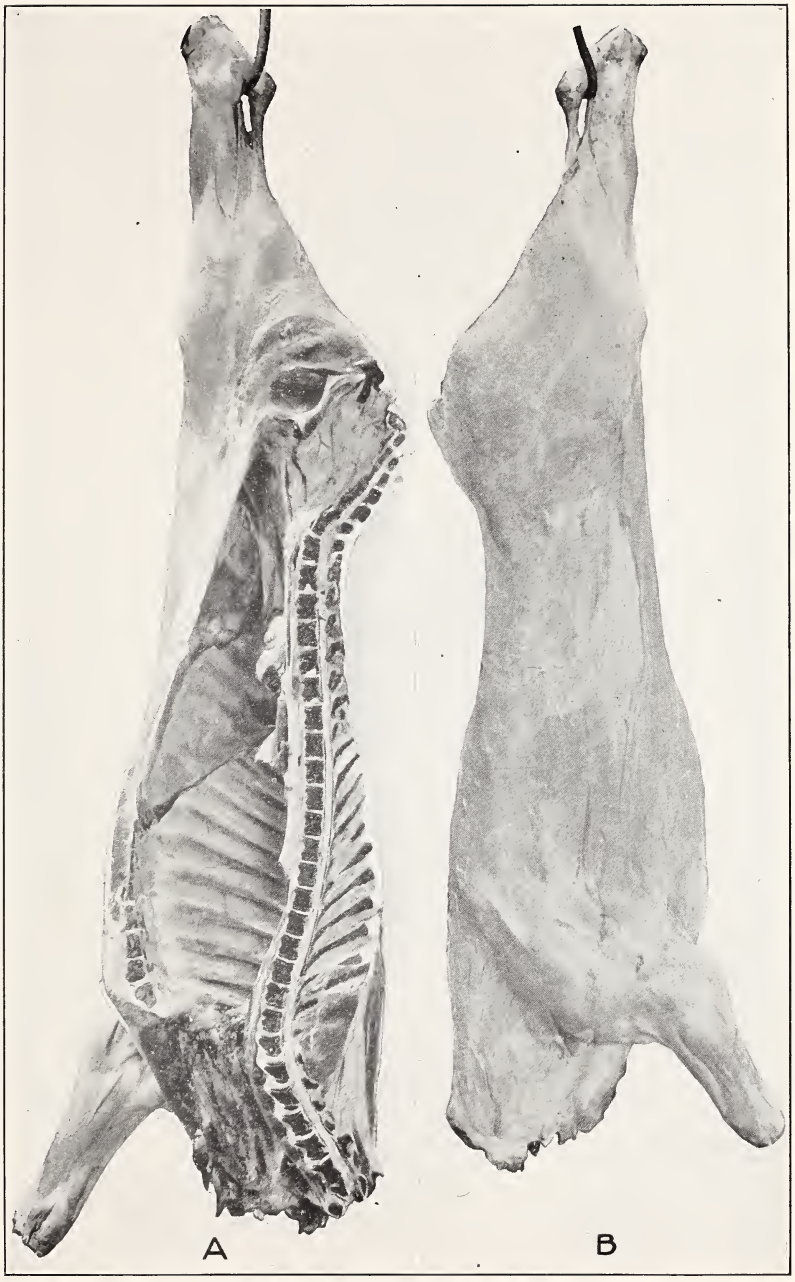


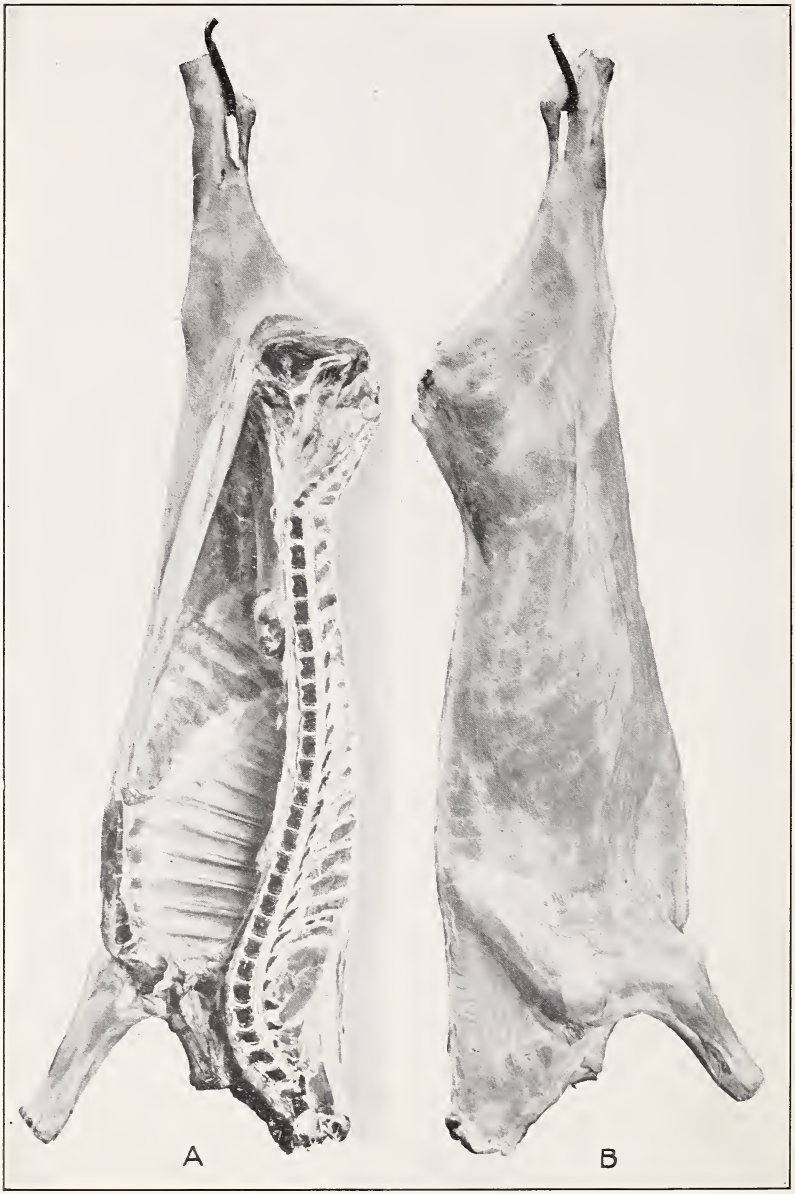
GOOD GRADE CALF SIDE

A, Inside view; B, outside view.



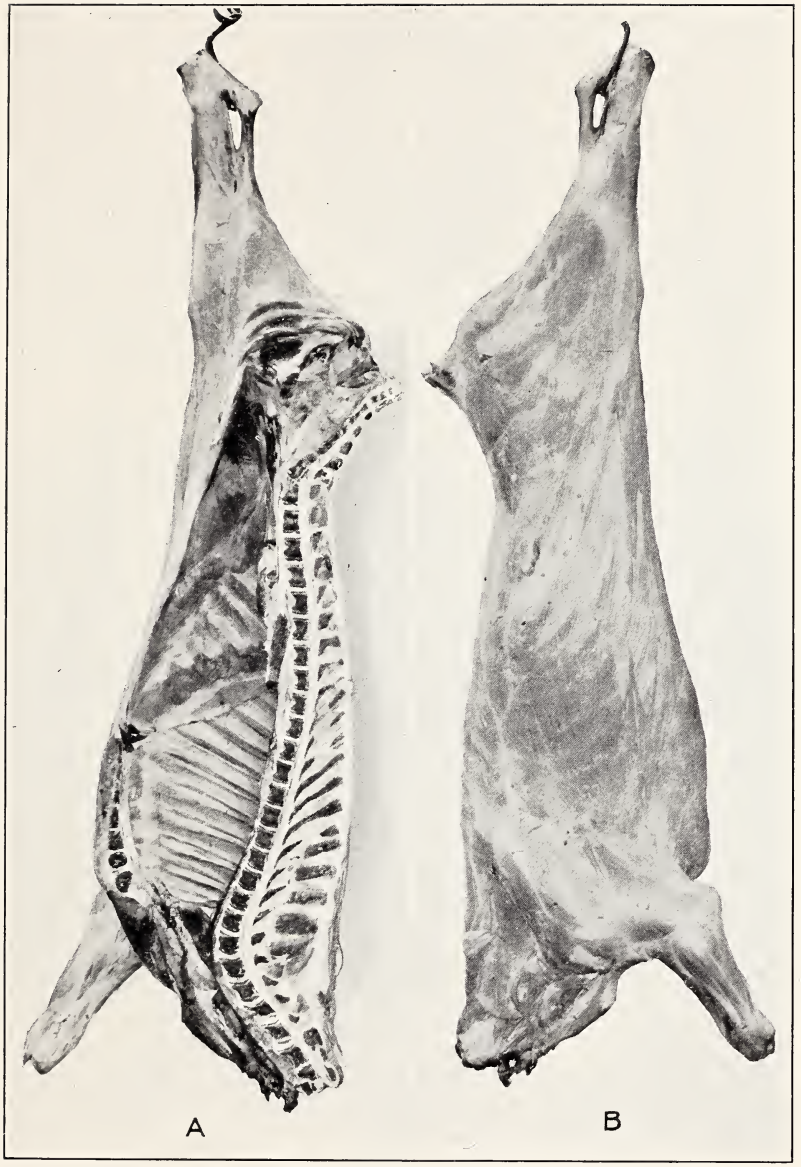
COMMERCIAL GRADE CALF SIDE

A, Inside view; B, outside view.



UTILITY GRADE CALF SIDE

A, Inside view; B, outside view.



CULL GRADE CALF SIDE

A, Inside view; B, outside view.

PRIME GRADE CALF CARCASSES

A Prime grade calf carcass represents very nearly the best in conformation, finish, and quality. Calf carcasses of this grade result only from the highest type of breeding, care, and feed, and are seldom found on any market. They are the "exhibits" of the calf industry. A Prime grade calf carcass is short, thick, blocky, and very compact. Rounds are thick, short, and full. They have the appearance of overdevelopment. Loins and ribs are very thick, full, and bulging. Shoulders are thick and deeply fleshed, and breasts are very thick. The neck is short and plump. Bones are soft and very red, the latter indicating a high degree of finish. Generous quantities of rich, creamy-white fat are found in the crotch, around the kidneys, and on the inner walls and breasts. Kidneys are well and smoothly covered. Exterior fats are plentiful and are evenly distributed over the rumps, loins, ribs, and shoulders. The flesh is firm, fine grained, and velvety, and has a light-tan to reddish-brown color.

CHOICE GRADE CALF CARCASSES

A Choice grade calf carcass has excellent conformation, finish, and quality. (Pl. 12.) It is relatively short, compact, and blocky. Rounds are thick, full, and bulging. Shanks are short and stocky. Loins and ribs are thick and full. Shoulders are thick and have excellent depth of flesh. Breasts are well proportioned and thickly fleshed. The neck is short and thick. Plumpness is evident at all points, especially in the region of the preferred cuts. Bones are relatively soft and red, the latter indicating a high degree of finish. Interior fats are abundant over the inner walls, around the kidneys, and in the crotch. Kidneys are generally well and smoothly covered. Exterior fats are plentiful on the rumps, loins, ribs, and shoulders, but only moderate quantities appear elsewhere. All fats are moderately firm and they retain, to some extent, the characteristics of milk feed, but they show some evidences of maturity. They are white or slightly creamy, and lack the pinkish tinge of veal. The flesh is fine grained and firm, and is reddish brown to light tan in color. In conformation, a Choice grade calf carcass compares favorably with a Choice grade beef carcass. The fat, however, usually is less firm, and there is little or no marbling. The greatest differences between a Choice grade calf carcass and a Choice grade veal carcass are in the color and texture of the flesh and in the color and distribution of fat.

GOOD GRADE CALF CARCASSES

A Good grade calf carcass has good conformation, finish, and quality. (Pl. 13.) In all respects it is somewhat above the average. Rounds, although reasonably thick and heavily muscled, are not full toward the shank. Loins and ribs are moderately full and plump, but they may be inclined slightly to flatness. Shoulders and breasts are thick and well fleshed. Shanks are relatively short and moderately well fleshed. Neck is moderately short and thick. Bones are relatively soft and red. Interior fats are plentiful but not abundant in the crotch, around the kidneys, and on the breasts. Kidneys generally are fairly

well covered. Exterior fats are in moderate supply on rumps, loins, ribs, and shoulders, but are not evenly distributed elsewhere. All fats are relatively firm and retain some of the characteristics of veal fat but they usually possess some of the more mature beef characteristics.

The flesh is moderately firm and fine grained. Its color varies slightly from a reddish brown to light tan. A Good grade calf carcass differs from a Good grade veal carcass principally in the color and consistency of the fat and color of the flesh. A Good grade calf carcass as a rule has a greater quantity and a more even distribution of fat.

COMMERCIAL GRADE CALF CARCASSES

A Commercial grade calf carcass has fair or average conformation, finish, and quality. (Pl. 14.) Usually the conformation is somewhat irregular or rugged. In quality this grade represents the middle point between the best and poorest calf carcasses that are marketed in the country as a whole. Rounds are relatively long, slightly dished, and tapering. Loins and ribs are flat or slightly depressed. Shoulders and breasts, although relatively broad, possess only average depth of flesh. The neck is somewhat long and thin. Shanks are long and tapering. Bones are relatively soft and are only slightly tinged with red. Hip, shoulder joints, and backbone are somewhat prominent. Interior fats are generally limited to small quantities in the crotch and around the kidneys, and kidneys are only partly covered. Exterior fats appear in small spots or streaks on loins, ribs, and shoulders. All fats are somewhat soft and have a moist appearance, and are white or slightly creamy. The flesh is soft and rather moist, and has a reddish-brown to dark-tan color.

A Commercial grade veal carcass differs from a Commercial grade calf carcass principally in the color of the flesh; the texture is somewhat coarser. There is also a difference in the consistency of the fat. Fat on a calf carcass is slightly more firm and has, to some extent, lost the characteristics of milk fat.

UTILITY GRADE CALF CARCASSES

A Utility grade calf carcass has poor conformation, finish, and quality. (Pl. 15.) The outlines are irregular, angular, and rangy. Hip and shoulder joints are conspicuous, and the backbone is prominent. Rounds are thin and generally concave between the shank and tail root. Legs are long, thin, and sharply tapering. Loins and ribs are very thin and shallow. Shoulders are narrow and breasts are very thin. Bones are prominent, and the ratio of bone to flesh is high. Carcasses of this grade have little or no visible exterior fats, or there may be very small spots on the back and shoulders. Interior fats are limited to traces around the kidneys. Usually there is no visible fat in the crotch or on the breasts. The flesh is very dark, coarse grained, soft, and watery.

Utility grade calf carcasses are very similar to Utility grade veal carcasses in conformation and relative proportions. They differ in character and consistency of the flesh and fat.

CULL GRADE CALF CARCASSES

A Cull grade calf carcass has very poor conformation, finish, and quality. (Pl. 16.) Legs are long, very thin, and sharply tapering. Loins and ribs are very thin or shallow. Shoulders and breasts are very broad, thin, and shallow. The neck is long and thin. All bones are very prominent, and the ratio of bone to flesh is high. Exterior and interior visible fats are absent. The flesh is very soft and watery and has a dark brownish color.

Cull-grade carcasses are generally so thinly fleshed that only legs and loins are used for fresh-meat trade. The remainder of the carcass is usually boned, and the flesh is used for sausage and other manufactured products.

WHOLESALE CUTS OF VEAL AND CALF CARCASSES

Inasmuch as the advantages of standardized grades for meats are recognized and appreciated by progressive dealers in the commodity, there follows, as a part of the standardization program, the need for standardizing the methods of dividing carcasses into wholesale cuts. When buyer and seller do not meet personally, and when the goods are not inspected by both, it is desirable that there shall be generally understood and accepted standards not only of quality but of size, form, and packing. Only in this way can true market value be ascertained without personal inspection by both parties to the transaction.

Methods of cutting up carcasses now differ rather widely in different markets. These variations in methods of cutting have resulted from local customs and demands which are peculiar to specific markets. Especially is this true with reference to beef, veal, and calf carcasses, and to lamb and mutton. Such carcasses, as a rule, are not divided into cuts at slaughtering plants, but are shipped whole to consuming centers. Sometimes they are shipped as sides or quarters and are divided into wholesale cuts according to the method in vogue in the market. As a consequence, rather wide variations exist between markets in the number, size, and form of wholesale cuts. This makes satisfactory comparisons of prices at different markets practically impossible.

The Agricultural Marketing Administration has given the problem of standardizing the methods of cutting meats especial attention during recent years. The study has been pursued in practically all of the larger markets. It has been found that between certain markets rather striking differences in methods of cutting exist, but that on the whole there is considerable uniformity and a rather marked tendency toward greater uniformity. Probably in a majority of the important markets only slight changes would be necessary to make existing practices conform to a uniform standard method.

After careful investigation and consideration the method of cutting practices at Chicago has been selected as offering a basis on which wholesale cuts of meats might be standardized. The chart (fig. 1) shows the division of veal carcasses into wholesale and retail cuts. As the division of calf carcasses into wholesale cuts does not differ materially, for practical purposes the same method is applicable to both. But there are differences in yields of wholesale cuts

from the two classes and a slight difference in yields of wholesale cuts between grades in each class. In applying given percentage yields of cuts to individual operations the grade should first be ascertained if satisfactory results are to be obtained.

The principal wholesale cuts of veal and calf carcasses are hind saddle and fore saddle. These are subdivided into leg, loin, rack, and chuck, the latter including shoulder, neck, breast, and shank. The grade of a wholesale cut corresponds generally to the grade of the carcass from which it is taken. Grades of wholesale cuts are therefore equal in number to the grades of carcasses.

In all the larger cities where there is an appreciable percentage of orthodox Jews in the population, kosher veal trade is of consider-

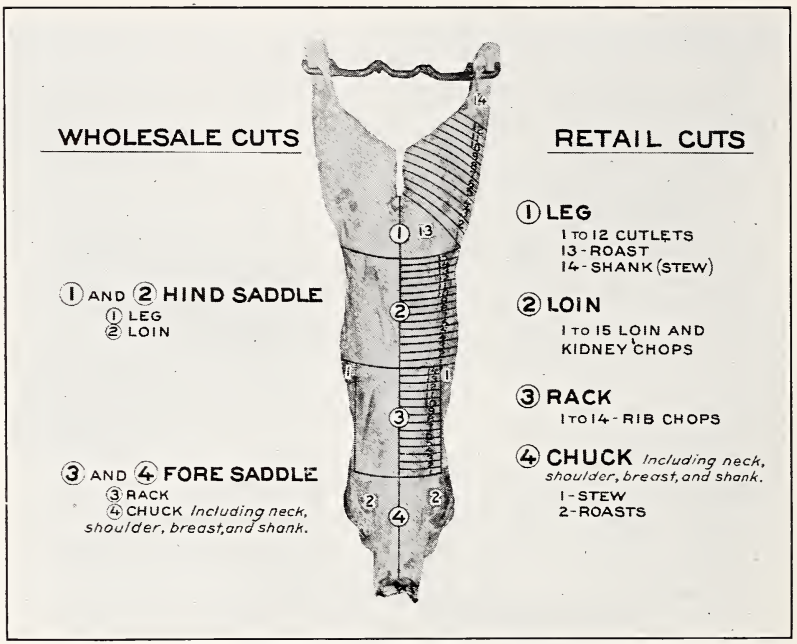


FIGURE 1.—Veal chart. Numerals in circles refer to wholesale cuts. Other numerals refer to retail cuts

able importance. Orthodox Jews use only the fore quarters. The hind quarters from kosher veal carcasses are therefore sold either as hind saddles or as other hind-quarter cuts to other trade. A large percentage of veal fore quarters (and calf fore quarters of the lower grades) is boned out, principally because of the lack of demand for cheaper fore-quarter cuts and the low relative value placed on fore quarters of this class for fresh-meat trade.

The nomenclature used to designate wholesale cuts differs widely in different markets. For example, veal forequarters are frequently referred to in some markets as "market rack." In other markets the term "bridle" is commonly used for fore quarters. The term "hind saddle," which refers to the two hind legs and loins in one piece, is generally recognized in all markets. The division of carcasses into hind saddles and foresaddles differs in different markets according

as local customs and demands have become pronounced. In some markets the division is made between the tenth and eleventh ribs (three ribs left on hind saddle); in others between the eleventh and twelfth ribs (two ribs left on hind saddle); in others between the twelfth and thirteenth ribs (one rib left on the hind saddle); in other markets all ribs are left on the fore saddle.

The method used at Chicago divides the fore saddles and hind saddles between the twelfth and thirteenth ribs (one rib left on hind saddle). This method is recommended as the basis on which wholesale cuts may be standardized to advantage. Hind saddles are divided into legs and loins. In some markets the leg includes the hip. When this is done the sirloin part of the loin is left attached to the leg. If so divided, the remaining portion of a hind saddle corresponds to the two short loins of a beef carcass. Fore saddles are subdivided into racks and chucks, and these are sometimes further divided into shoulders, neck, breasts, and shanks.

Percentages of wholesale cuts of veal in relation to the carcass vary in different markets. These variations are due to different methods of dividing carcasses into cuts and are influenced by local customs and demands. Some of the variations are shown in Table 1, and apply to the cities named. All cities vary the usual custom of cutting to meet demands of individual buyers.

TABLE 1.—*Percentages of wholesale cuts of veal in different markets*

Market	Hind saddle	Per cent	Fore saddle	Per cent
New York	2 ribs	50	11 ribs	50
Boston	No ribs	40	All ribs and loins	60
Los Angeles	do	48	13 ribs	52
Philadelphia	5 ribs	60	8 ribs	40
Chicago [1]	1 rib	49	12 ribs	51

[1] The Chicago market also subdivides a veal carcass into legs 40 per cent, loins 9 per cent, chucks 39 per cent, and rack 12 per cent.

Although the two major wholesale cuts of veal—hind saddles and fore saddles—are recognized generally in most markets, there are subdivisions of these two major cuts which are factors in veal distribution. They are therefore described both as to methods of cutting and as to grades of the cuts.

Hind saddles are divided into legs and loins. The division is made just forward of the tail root and in front of the rump. Legs consist of the two hind legs attached. The wholesale cut of loin is the remainder of the hind saddle after the legs have been removed. The cut consists of two loins (one on each side of the backbone) and two flanks. In New York, and in some other markets, the legs are cut at the hip bone, making what really is a short loin and a pair of legs and hips. Fore saddles are divided into chucks and racks. The division is usually made between the third and fourth rib, leaving three ribs on the chuck and nine on the hotel rack. Chucks consist of the shoulders, shanks, neck, and breasts. A rack consists of nine pairs of ribs with breasts removed. All of these subdivisions grade generally according to the grade of the carcass or cut from which they were taken. The grades are Prime, Choice, Good, Commercial, Utility, and Cull. Cuts from Cull grade carcasses

are not generally offered for retail fresh-meat trade, but the grade of the cuts is described here to complete the set of standards.

GRADES OF WHOLESALE CUTS OF VEAL

Descriptions of Prime grade carcasses of both veal and calf carcasses are included in this circular. In both groups this grade is relatively unimportant from a commercial standpoint. It is very seldom that a carcass that meets all the requirements of the Prime grade is found on any market. It is therefore very seldom that wholesale cuts from veal or calf carcasses possess the conformation, finish, and quality that meet the requirements of the Prime grade.

The grades of veal cuts are Prime, Choice, Good, Commercial, Utility, and Cull. These grades cover the entire range of quality of veal found in the markets. Some cuts of Cull grade carcasses are handled in stores that cater to the poorer classes but in general Cull grade veal and calf meats are not important factors in the fresh-meat trade. Cuts from Cull grade carcasses are rarely sold as fresh meat; they are so low in quality that they are used mostly in manufactured meat products.

The grade of a wholesale cut naturally corresponds in most particulars to the grade of the carcass from which it was taken. A cut may differ to some extent, however, in one or more of the grade factors (conformation, finish, or quality) from the carcass as a whole, and in exceptional cases the wholesale cut may be placed in another grade than that of the carcass from which it was taken. This is contrary to the general rule.

GRADES OF VEAL HIND SADDLES

PRIME GRADE VEAL HIND SADDLES

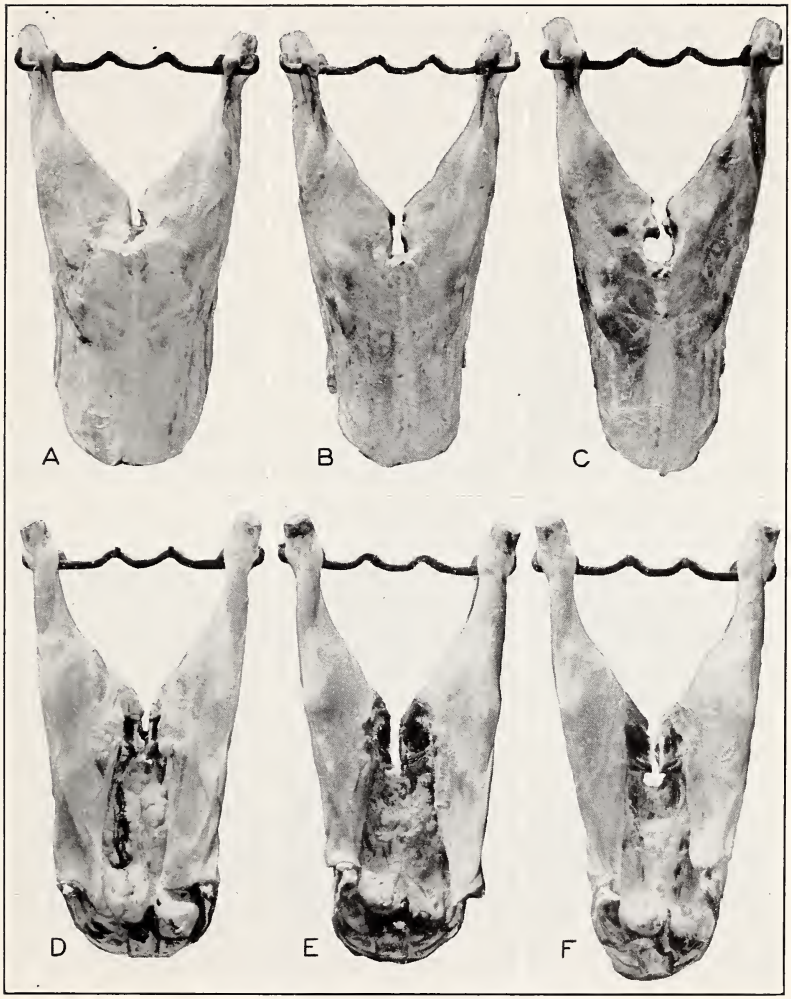
A Prime grade veal hind saddle has very short, plump, thick, and full legs and has broad, thick loins. Flanks are very thick. Bones are very soft and red. There is a thin outer covering of fat evenly distributed over the loins and rumps. Interior fats are very plentiful in the crotch and the kidneys are thickly covered. All fats are of excellent quality, usually creamy white and slightly tinged with pink. The flesh is firm, very fine grained and velvety, and has a rich pinkish-brown color.

CHOICE GRADE VEAL HIND SADDLES

A Choice grade veal hind saddle is plump and well proportioned. It has thick, full or bulging rounds, thick, full loins, and short, stocky shanks. Bones are soft and red. Loins and rumps are covered with a thin layer of baby fat which is fairly white or creamy and generally tinged with pink. There are liberal quantities of interior fats in the crotch and around the kidneys. The kidneys are usually completely covered. The flesh is firm, fine grained, and velvety, and has a rich pinkish-brown color.

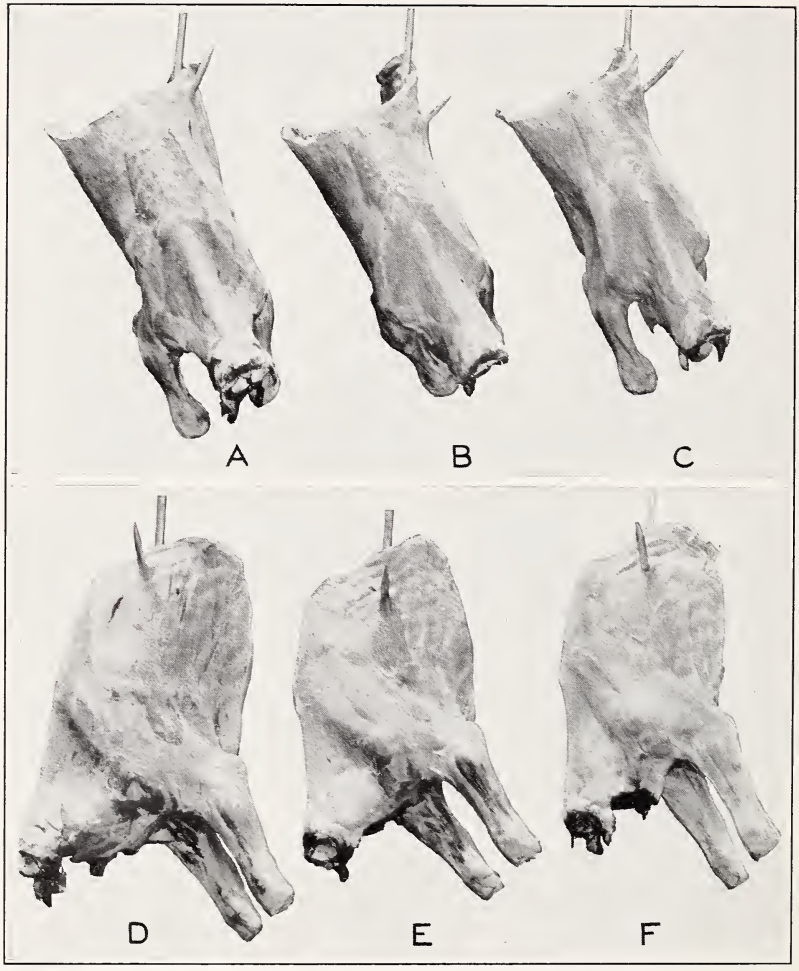
GOOD GRADE VEAL HIND SADDLES

A Good grade veal hind saddle may be slightly deficient in one or more respects as compared with a Choice grade veal hind saddle, but not to a marked degree. (Pl. 17, A and D.) The legs are usually less blocky and not so thick or bulging. Loins are thick



THREE GRADES OF VEAL HIND SADDLES

A and D, Good; B and E, Commercial; C and F, Utility.



VEAL FORE SADDLES, BACK AND SIDE VIEWS

A and D, Good grade; B and E, Commercial grade; C and F, Utility grade.

and well rounded but generally lack some of the fullness of the Choice grade. These are usually well covered with a thin layer of baby fat, with only moderate quantities on rumps. Interior fats are fairly plentiful in the crotch and around the kidneys. Bones are soft and red. The flesh is firm and fine grained, and has pinkish-brown to light tan color.

COMMERCIAL GRADE VEAL HIND SADDLES

A Commercial grade veal hind saddle is markedly deficient in some respects as compared with the higher grades, or it may be slightly deficient in all. (Pl. 17, B and E.) There is usually a concaved condition on the rounds between the shank and the root of the tail bone. Loins are flat or slightly sunken. Bones are soft, but lack redness to a marked degree. The distribution of exterior fats is uneven, and they usually appear only in spots or streaks on loins and rumps. Interior fats in the crotch and around the kidneys are usually yellowish and are in only moderate quantities. They are not sufficient to cover the kidneys. The flesh is usually slightly soft and moderately fine grained, and pinkish brown to light tan in color. It is usually a shade darker than in the higher grades.

UTILITY GRADE VEAL HIND SADDLES

A Utility grade veal hind saddle is the lowest grade found regularly on the market. (Pl. 17, C and F.) Legs are long, thin, and tapering. Rounds are flat or concaved to a marked degree. Loins are thin and flat. Bones are prominent, usually soft, and slightly tinged with red. There is no visible exterior fat covering and interior fats are almost totally lacking, except for small deposits around the kidneys and in the crotch. The flesh generally is soft, spongy, and moist or watery. Because of lack of finish the grain of the meat appears coarse. The flesh is dark tan to reddish brown in color and is slightly darker than that of the better grades.

CULL GRADE VEAL HIND SADDLES

A Cull grade veal hind saddle is thinly fleshed in all parts. Legs are extremely thin and sharply tapering. Rounds are thin and flat and very concaved. Loins are very thin or sunken and flanks are very thin. All bones and joints are very prominent. Bones are soft and show little or no redness. Visible exterior and interior fats are usually totally lacking. The flesh is coarse grained, soft, dark, and stringy.

GRADES OF VEAL LEGS

PRIME GRADE VEAL LEGS

A Prime grade veal leg is practically ideal in conformation, finish, and quality. It is very short, stocky, and plump. Bones are very soft and red. There are liberal quantities of white or creamy fat in the crotch and the rump is smoothly covered. The flesh is firm, very fine grained, and velvety, and has a pinkish-brown color.

CHOICE GRADE VEAL LEGS

A Choice grade veal leg is thick, short, stocky, or plump, and the flesh extends well down on the shank. Bones are soft and

red. Fats are plentiful in the crotch and a thin covering extends well over the rump. The flesh is firm, fine grained, and velvety, and has pinkish-brown color.

GOOD GRADE VEAL LEGS

A Good grade veal leg resembles a Choice veal leg closely in most respects. It is usually slightly less blocky in conformation and depth of flesh, or there may be slightly less exterior and interior fats. A leg of this grade is reasonably plump and short, and the flesh is fine grained and firm for the class. Its color is pinkish brown. Bones are soft and red.

COMMERCIAL GRADE VEAL LEGS

A Commercial grade veal leg is markedly deficient in some respects, or may be slightly deficient in all respects as compared with a Good grade veal leg. It has only fair conformation and lacks the fullness and plumpness of the better grades. Usually it appears somewhat angular and has a long, thin shank and a flat round. Bones are soft and are moderately red, but not to a marked degree. Visible exterior and crotch fats are scarce or are totally lacking. The flesh is soft and somewhat moist, and is moderately coarse grained.

UTILITY GRADE VEAL LEGS

A Utility grade veal leg is the lowest grade usually offered for retail fresh meat trade. It has very poor conformation, finish, and quality. It is long, thin, and concaved or sunken, and the shank is long. Bones are soft but they lack a high degree of redness. All visible fats are totally lacking. The flesh is soft, watery, coarse grained, and pinkish brown in color.

CULL GRADE VEAL LEGS

A Cull grade veal leg has extremely poor conformation, finish, and quality. The proportion of bone to flesh is unusually high. It is so thinly fleshed in all parts that all bones are very prominent. There is no visible interior or exterior fat. The flesh is very soft and watery and has a brownish cast.

GRADES OF VEAL LOINS

PRIME GRADE VEAL LOINS

A Prime grade veal loin is extremely thick and full. Plumpness is in evidence in all parts. Flank is very thick and plump. Interior fats are abundant, and kidneys are thickly covered. Exterior surface is smoothly covered, and all fats are creamy white, usually tinged with pink. The flesh is firm, very fine grained, and velvety, and has a pinkish-brown color.

CHOICE GRADE VEAL LOINS

A Choice grade veal loin is thick, full, and bulging. Interior fats are generous and kidneys are well covered. There is also a thin layer over the outer surface. All fats show the marked creamy whiteness tinged with pink that is characteristic of milk feed. The

flesh is firm, fine grained, and velvety, and has a pinkish-brown or tan color.

GOOD GRADE VEAL LOINS

A Good grade of veal resembles a Choice grade loin closely in all respects. Usually it lacks the fullness of a Choice grade loin, or interior fats may be deficient or excessive. All fats are of good quality and possess all the characteristics of baby fat. The flesh is fine grained, firm, and pinkish brown or tan in color. Bones are soft and red.

COMMERCIAL GRADE VEAL LOINS

A Commercial grade veal loin, like a Commercial grade veal carcass, may be markedly deficient in some respects, or slightly deficient in all respects, as compared with those of the Good grade. Bones are soft but lack some of the redness of better grades. A loin of this grade has only fair depth of flesh, has practically no visible exterior fats, and only moderate or small quantities around the kidneys. The flesh is soft and inclined to be moist, but has the usual pinkish brown or tan color.

UTILITY GRADE VEAL LOINS

A Utility grade veal loin is the lowest grade usually offered for retail fresh-meat trade. It is thin and flat or sunken, and exterior fats are totally lacking. Bones are soft, but they lack excessive redness. Visible interior fats are scant or lacking altogether. The flesh is soft, watery, and moderately coarse grained. Its color is pinkish brown or dark tan.

CULL GRADE VEAL LOINS

A Cull grade veal loin is extremely thin and flat or sunken. The proportion of bone to flesh is very high. There are no visible interior or exterior fats. The flesh is very soft, moist, and watery. Its color is pinkish brown or dark tan.

GRADES OF VEAL FORE SADDLES

PRIME GRADE VEAL FORE SADDLES

A Prime grade veal fore saddle has practically ideal conformation, finish, and quality. It is very thick and exceedingly well proportioned. Shoulders are very thick and full. The neck is very short and thick. Shanks are very short and stocky. The breast is very thick and deeply fleshed. Bones are soft and red. There is a thin exterior covering of fat over the shoulders, and interior fats are plentiful along the breast bones. All fats are white or slightly creamy; interior fats may have a slight pinkish tinge. The flesh is very fine grained and has a light pinkish brown or tan color.

CHOICE GRADE VEAL FORE SADDLES

A Choice grade veal fore saddle is very plump, thick, and well proportioned. It has excellent conformation, finish, and quality. Shoulders are thick, full, and broad. The neck is short and thick.

Shanks are short and stocky. The breast is thick and well fleshed. Bones are soft and red. Interior and exterior fats are plentiful and fairly evenly distributed. They are creamy white in color, slightly tinged with pink. The flesh is fine grained and velvety and has a light pinkish brown or tan color.

GOOD GRADE VEAL FORE SADDLES

Good grade veal fore saddle has good conformation, finish, and quality. (Pl. 18, A and D.) It resembles a Choice grade fore saddle in most respects, but may be deficient in one respect, or slightly deficient in all respects. Shoulders are moderately broad and thickly fleshed. Breast is thick but lacks some of the fullness of a Choice breast. Shanks are short and stocky and neck is short and thick. Bones are soft and red. Interior and exterior fats are slightly deficient as compared with Choice grade but the quality is usually excellent. The flesh is fine grained and has a pinkish-brown to light-tan color.

COMMERCIAL GRADE VEAL FORE SADDLES

A Commercial grade veal fore saddle has only fair conformation, finish, and quality. (Pl. 18, B and E.) Shoulders are only moderately thick, and the neck is long and thin. Shanks are long and tapering and breasts are thin. Bones are prominent and lack some of the redness of the higher grades. Both exterior and interior visible fats are generally scant. Small patches usually may be found on the shoulders and along the breast bone. The flesh is moist and somewhat coarse grained, and has a pinkish-brown to light-tan color.

UTILITY GRADE VEAL FORE SADDLES

A Utility grade veal fore saddle has poor conformation, finish, and quality. (Pl. 18, C and F.) It is the lowest grade offered regularly for retail fresh-meat trade. It is thin in all parts, and practically all bones are prominent. Bones are fairly soft and show some redness, but not to a marked degree. All visible fats are totally lacking. The flesh is soft, watery, and flabby. Its color is pinkish brown to reddish tan and generally is darker than that of better grades.

CULL GRADE VEAL FORE SADDLES

A Cull grade veal fore saddle has extremely poor conformation, finish, and quality. It is very thin in all parts, and all bones are conspicuous. Bones are soft and white. It is usually so thinly fleshed as to be undesirable for roasts and chops and is therefore used largely for veal loaf and similar products. The flesh is very coarse, soft, watery, and flabby.

GRADES OF VEAL CHUCKS

PRIME GRADE VEAL CHUCKS

A Prime grade veal chuck is very thick, full, and plump. Shoulders are thick and full. The neck is very short and thick, and the breast is thick and full. All bones are very soft and red. In-

terior fats are plentiful, and exterior surfaces are smoothly covered. The flesh is firm and very fine grained, and has a pinkish-brown or tan color.

CHOICE GRADE VEAL CHUCKS

A Choice grade veal chuck is plump, full, and thick through the shoulder. The neck is short and thick, and the breast is thick. Bones are soft and red. There are small quantities of interior fats and a thin covering over the shoulders. The flesh is firm and fine grained, and has pinkish brown or tan color.

GOOD GRADE VEAL CHUCKS

A Good grade veal chuck closely resembles a Choice grade chuck in most respects. It usually has slightly less thickness or depth of flesh, or it may be deficient in fat distribution. Bones are soft and red. The flesh is firm and fine grained and has pinkish-brown or tan color.

COMMERCIAL GRADE VEAL CHUCKS

A Commercial grade veal chuck has fair conformation, finish, and quality. It is only moderately thick through the shoulders and lacks the fullness and plumpness of those of the higher grades. The neck is long, thin, and tapering. Bones are prominent and lack some of the redness of better grades. Visible interior and exterior fats are scant or totally lacking. The flesh is moist, somewhat soft, and coarse grained, and it has a pinkish-brown or tan color.

UTILITY GRADE VEAL CHUCKS

A Utility grade veal chuck is the lowest grade usually offered for retail fresh-meat trade. It is thin through the shoulders, and all bones are very prominent. The neck is long, thin, and tapering. Bones are soft but lack redness to a marked degree. Visible interior and exterior fats are totally lacking. The flesh is coarse grained, soft, and watery, and has a pinkish-brown or reddish color.

CULL GRADE VEAL CHUCKS

A Cull grade veal chuck is extremely thin in all parts. The proportion of bone to flesh is very high, and all bones are very prominent. The neck is long and very thin. There are no visible interior and exterior fats. The flesh is coarse and very soft and watery, and has a pinkish-brown or reddish color. Bones are soft and white.

GRADES OF VEAL RACKS

PRIME GRADE VEAL RACKS

A Prime grade veal rack is very thick and full. Plumpness is evident in all parts. The "eyes" are proportionately large. Bones are very soft and red. The finish is excellent, and exterior surfaces are well covered with a thin covering of creamy-white fat. The flesh is firm, very fine grained, and has a pinkish-brown or tan color.

CHOICE GRADE VEAL RACKS

A Choice grade veal rack is thick and well fleshed. The "eyes" are large. Bones are soft and red. Racks of this grade are usually well covered with a thin covering of baby fat. The flesh is firm, fine grained, and pinkish brown or tan in color.

GOOD GRADE VEAL RACKS

A Good grade veal rack closely resembles a Choice grade veal rack in most respects. It usually is slightly deficient in thickness of flesh and in finish, but not to a marked degree. Bones are soft and red. Interior fats are moderate, and there is a thin covering of exterior fat over the thicker portions of the back. The flesh is firm and fine grained, and is pinkish brown or tan in color.

COMMERCIAL GRADE VEAL RACKS

A Commercial grade veal rack lacks the fullness and thickness of those in the better grades. Bones are slightly prominent and are soft and red, but not to a marked degree. Both interior and exterior visible fats are scant or may be wholly lacking. The flesh is somewhat soft and moderately coarse grained, and has a pinkish brown or tan color.

UTILITY GRADE VEAL RACKS

A Utility grade veal rack is the lowest grade usually offered for retail fresh-meat trade. It is thin, and all bones are prominent. Bones are soft, but they lack marked redness. Visible exterior and interior fats are totally lacking. The flesh is soft, moist, and watery, and has a pinkish-brown or dark-tan color.

CULL GRADE VEAL RACKS

A Cull grade veal rack is extremely thin in all parts. Because of its extreme thinness all ribs are very prominent, and the proportion of bone to flesh is very high. Bones are soft and white. There is no visible interior or exterior fat. The flesh is very soft, moist, and watery, and has a pinkish-brown or dark-tan color.

GRADES OF VEAL BREASTS

PRIME GRADE VEAL BREASTS

A Prime grade veal breast is very thick and full, and the proportion of bone to flesh is very low. Bones are very soft and red. There are small deposits of interior fats along the breastbone, and there is a very thin covering of exterior fats.

CHOICE GRADE VEAL BREASTS

A Choice grade veal breast is moderately thick and full. It is only slightly deficient in these respects as compared with a breast of the Prime grade. Bones are very soft and red. Generally there are very small deposits of interior fats along the breastbone and slight traces of fat on exterior surfaces. The flesh is firm and has a pinkish-brown or light-tan color.

GOOD GRADE VEAL BREASTS

A Good grade veal breast is above the average in thickness but is deficient in this respect as compared with the Choice grade. Bones are very soft and moderately red. Generally there are only slight traces of fat along the breastbones, and there is practically no exterior fat. The flesh is moderately firm and has a pinkish-brown to light-tan color.

COMMERCIAL GRADE VEAL BREAST

A Commercial grade veal breast is of only medium thickness and lacks, to some extent, the fullness found in the Good grade. Bones are slightly prominent. Generally there are no visible interior or exterior fats. The flesh is slightly soft and somewhat moist, and has a pinkish-brown to light-tan color. Bones are soft but lack the redness of those in better grades.

UTILITY GRADE VEAL BREASTS

A Utility grade veal breast is the lowest grade generally offered for retail purposes. It is very thin, and all bones are prominent. There are no visible fats. The flesh is soft, moist, and watery, and usually has a brownish cast. Bones are soft but lack redness to a marked degree.

CULL GRADE VEAL BREASTS

A Cull grade veal breast is excessively thin, and all bones are very prominent. Both exterior and interior visible fats are lacking. The flesh is very soft, flabby, moist, watery, and dark. Bones are soft and white.

GRADES OF WHOLESALE CUTS OF CALF CARCASSES

Methods of dividing calf carcasses into wholesale cuts and the terms used to designate the cuts correspond in most particulars to methods and terms used to describe veal. Because of the differences in the character and consistency of the flesh, however, there are marked differences in grade descriptions of the two groups. There are also frequently wide differences in market values of corresponding grades in the two groups. On the basis of grade veal usually sells materially higher than do calf carcasses and cuts. The major wholesale cuts of calf carcasses are hind saddles and fore saddles. Hind saddles are further divided into legs and loins, and fore saddles are divided into racks and chucks, the latter including shoulders, neck, breasts, and shanks.

The grades of wholesale cuts of calf carcasses are Prime, Choice, Good, Commercial, Utility, and Cull.

GRADES OF CALF HIND SADDLES

PRIME GRADE CALF HIND SADDLES

A Prime grade calf hind saddle has practically ideal conformation, finish, and quality. The leg is very thick, short, and blocky. The loin is very thick and full. The flank is thick and deeply fleshed. Bones are relatively soft and red. Interior fats are very

abundant in the crotch, and the kidneys are well covered. Exterior fats are plentiful over the loin, rump, and upper part of round. All fats are white or creamy, are moderately firm, and are of excellent quality. The flesh is firm but shows no marbling and has a reddish-brown or dark-tan color.

CHOICE GRADE CALF HIND SADDLES

A Choice grade calf hind saddle has excellent conformation. The leg is thick, short, and blocky, and the loin is thick and plump. Bones are relatively soft and red. Interior fats are plentiful in the crotch and around the kidneys. There is a moderately thick covering of exterior fats over loin and rump. All fats are white or creamy and are somewhat firmer than veal fat but not brittle like beef fat. The flesh is firm and fine grained, but shows no marbling and has a reddish-brown or dark-tan color.

GOOD GRADE CALF HIND SADDLES

A Good grade calf hind saddle resembles a Choice grade saddle rather closely in most respects. It is usually somewhat deficient in conformation and finish. The leg is reasonably plump but not bulging. The shank is short and thick. The loin is thick and plump. Bones are relatively soft and red. Interior fats are plentiful in the crotch and around the kidneys, but they may be somewhat deficient, or excessive, as compared with those in Choice hind saddles. All fats are firm but not brittle and are white or slightly creamy. The flesh is firm and moderately fine grained but shows no marbling. Its color is reddish brown or dark tan.

COMMERCIAL GRADE CALF HIND SADDLES

A Commercial grade calf hind saddle has only fair conformation and finish. The leg is moderately long and tapering and lacks the fullness or plumpness of the better grades, or it may be slightly concaved or sunken. The loin is flat and lacks fullness. Bones are soft and slightly prominent, and they show some redness. Both interior and exterior fats are scant, and kidneys are usually only partially covered. The flesh is inclined to be soft and slightly moist; it shows some coarseness and has a reddish-brown or dark-tan color. There is no marbling.

UTILITY GRADE CALF HIND SADDLES

A Utility grade calf hind saddle is the lowest grade offered generally in retail fresh-meat trade. The leg is long, very thin; and sharply tapering. The round is concaved or sunken, and the loin is flat and very thin. All bones are prominent and relatively soft, and they may lack redness to a marked degree. Visible interior and exterior fats are generally totally lacking, or there may be traces of a yellowish cast around the kidneys. The flesh is soft, watery, and flabby and is coarse grained. Its color is dark tan or reddish brown.

CULL GRADE CALF HIND SADDLES

A Cull grade calf hind saddle is offered to some extent for fresh-meat consumption. It is generally frozen during periods of heavy supply. It is very thin in all parts. The leg is very thin, flat, or

concaved. The loin is very thin and flat, or sunken, and the percentage of bone to flesh is high. Bones are relatively soft and usually white. The flesh is very soft, flabby, watery, and dark.

GRADES OF CALF LEGS

PRIME GRADE CALF LEGS

A Prime grade calf leg is very short, thick, and blocky. The shank is very short, plump, and well fleshed. Bones are soft and very red. Interior fats are abundant in the crotch, and the rump and thicker portion of the round are well and smoothly covered. All fats are of excellent quality and are white or creamy in color. The flesh is firm and fine grained, and has a reddish-brown or tan color.

CHOICE GRADE CALF LEGS

A Choice grade calf leg is short, thick, full, and bulging. The shank is short and well fleshed. Bones are soft and red. Interior fats are plentiful in the crotch, and the rump and thicker portion of round is usually well covered with firm, slightly creamy-colored fat. The fat is not brittle. The flesh is firm and fine grained, and has reddish-brown or tan color.

GOOD GRADE CALF LEGS

A Good grade calf leg resembles a Choice grade leg rather closely in most respects. It is usually slightly deficient in conformation and finish. The leg is moderately plump, but not bulging, and the shank is slightly tapering. Bones are soft and red. Crotch fats are plentiful, and the rump is usually fairly well covered. All fats are slightly creamy colored, but are not brittle. The flesh is firm and moderately fine grained, and has a reddish-brown or tan color.

COMMERCIAL GRADE CALF LEGS

A Commercial grade calf leg has only fair conformation and finish. It is somewhat long and tapering and lacks the fullness of Good legs. The shank is long and tapering. Bones are soft and show some redness. Interior and exterior fats are scant. The flesh is inclined to be soft and moist, shows some coarseness, and has a reddish-brown or dark-tan color.

UTILITY GRADE CALF LEGS

A Utility grade calf leg is the lowest grade usually offered for retail fresh-meat trade. It is long, thin, and concaved or sunken. Bones are prominent but soft, and may lack redness to a marked degree. Both interior and exterior fats are scant or may be visibly lacking. The fresh is soft, moist, or watery and is coarse grained. Its color is dark reddish brown or dark tan.

CULL GRADE CALF LEGS

A Cull grade calf leg is seldom offered fresh (unfrozen) to retail trade. It is usually frozen during periods of heavy supply. Such legs are very thin, flat, and concaved or sunken; the percentage of bone to meat is high. Bones are relatively soft, but rarely show redness to a marked degree. All visible fats are totally lacking. The flesh is soft, flabby, coarse grained, and watery.

GRADES OF CALF LOINS

PRIME GRADE CALF LOINS

A Prime grade calf loin is very thick, full, and bulging. The flank is thick and full. Bones are relatively soft and very red. Interior fats are very abundant, and kidneys are thickly covered. There is a moderately thick exterior covering of fat over all the thicker parts. All fats are of a white or creamy color and are of excellent quality. The flesh is firm, very fine grained, and velvety. Its color is reddish-brown to light tan.

CHOICE GRADE CALF LOINS

A Choice grade calf loin is thick, full, and bulging. Bones are soft and red. Interior fats are abundant, and kidneys are well covered. There is a moderately thick covering of exterior fat over the thicker parts, diminishing gradually toward the flank. The flesh is fine grained, firm, and velvety. Its color is reddish-brown to tan. There is no marbling.

GOOD GRADE CALF LOINS

A Good grade calf loin resembles a Choice grade calf loin in most respects. It is usually slightly deficient in conformation and finish but not to a marked degree. Bones are soft and red. Interior fats are plentiful, and kidneys are generally well covered. There is also a moderately thick exterior covering of fat over thicker parts, but the smoothness of Choice grade loins is lacking. All fats are firm but not brittle. There is no marbling. The flesh is firm and fine grained, and is reddish-brown or tan in color.

COMMERCIAL GRADE CALF LOINS

A Commercial grade calf loin has only fair conformation and is lacking in finish. It is somewhat flat, or may be slightly sunken. Bones are soft, but may lack redness to a marked degree. There are small quantities of interior fats, but kidneys are rarely well covered. Exterior fats are thin over the thicker parts and very scarce elsewhere. The flesh is slightly moist and lacks firmness. Its color is reddish brown or dark tan.

UTILITY GRADE CALF LOINS

A Utility grade calf loin is the lowest grade offered generally for retail fresh-meat trade. It is thin, flat, or sunken. All bones are prominent, somewhat soft, but may lack redness to a marked degree. Visible exterior and interior fats are usually totally lacking, or there may be traces around the kidneys. The flesh is soft, moist, watery, and flabby and has a dark reddish-brown or dark-tan color.

CULL GRADE CALF LOINS

A Cull grade calf loin generally is not offered for retail fresh-meat trade. Such loins are extremely thin, and the percentage of bone to flesh is high. Bones are soft but may lack redness to a marked degree. Visible fats are totally lacking. Flesh is very soft, watery, and flabby.

GRADES OF CALF FORE SADDLES

PRIME GRADE CALF FORE SADDLES

A Prime grade calf fore saddle is practically ideal in conformation, finish, and quality. Shoulders are very thick, full, and well proportioned. The rack is thick and has the appearance of overdevelopment. The breast is very thick. The neck is very short and plump. Shanks are short and stocky. Bones are relatively soft and very red. Interior fats are plentiful along the breast, and the shoulders and back are smoothly covered. The flesh is firm and very fine grained, and has a reddish-brown or dark-tan color.

CHOICE GRADE CALF FORE SADDLES

A Choice grade calf fore saddle has excellent conformation, finish, and quality. Shoulders are thick, moderately full, and well proportioned. The rack is thick and full. The breast is thick. The neck is short and reasonably plump. Shanks are short and stocky. Bones are relatively soft and red. Interior fats are moderately abundant along the breast, and shoulders and back are generally well covered. The flesh is firm and fine grained, and has a reddish-brown or dark-tan color.

GOOD GRADE CALF FORE SADDLES

A Good grade calf fore saddle has good conformation, finish, and quality. It resembles a fore saddle of Choice grade rather closely in conformation and quality but is generally lacking in finish. Shoulders are moderately thick and full but not bulging. The rack is moderately thick and full, and the breast is well proportioned. The shank is rather short and has moderate thickness. It may incline to taper slightly. Neck is moderately short and thick. Bones are relatively soft and red. Interior fats are found in moderate quantities along the breast. There is usually a thin covering over the back and on the shoulders. The flesh is firm and moderately fine grained, and has a reddish-brown to dark-tan color.

COMMERCIAL GRADE CALF FORE SADDLES

A Commercial grade calf fore saddle has only fair conformation, finish, and quality. Shoulders are somewhat broad and inclined to flatness. The neck is rather long and thin. The shanks are long and tapering. The shoulder bones and backbone are slightly prominent. All bones are relatively soft and slightly red. Usually there are no visible interior fats, and exterior fats are limited to small thin spots on the shoulders and over the back. The flesh is somewhat soft and slightly moist. Its color ranges from a dull reddish brown to dark tan.

UTILITY GRADE CALF FORE SADDLES

A Utility grade calf fore saddle has poor conformation, finish, and quality. Shoulders are thin and shallow. The neck is long and thin. The shank is long, thin, and sharply tapering. All bones are prominent and relatively soft and white. Both exterior and interior visible fats are generally lacking. The flesh is very soft, moist, watery, and dark.

CULL GRADE CALF FORE SADDLES

A Cull grade calf fore saddle has extremely poor conformation, finish, and quality. It is so thinly fleshed as to be undesirable for retail fresh-meat trade and is used mostly in the manufacture of sausage and similar products. Shoulders are extremely thin. The shank is very long and thinly fleshed. The neck is long and very thin. Bones are relatively soft and white. All parts are so thinly fleshed that all bones are conspicuous. The flesh is very soft, watery, and dark.

GRADES OF CALF CHUCKS

PRIME GRADE CALF CHUCKS

A Prime grade calf chuck is very thick and compact. Shoulders are very thick, full, and bulging. The neck is very short and plump. Bones are soft and red. Exterior surfaces are generally well covered with a thin covering of white or creamy fat. The flesh is firm and fine grained and is reddish brown or tan in color.

CHOICE GRADE CALF CHUCKS

A Choice grade calf chuck has excellent conformation, finish, and quality. Shoulders are thick and full. The neck is short and thick. Bones are soft and red. There is a moderately thick covering of fat over tops and sides of shoulders. The flesh is firm and fine grained and is reddish brown or tan in color.

GOOD GRADE CALF CHUCKS

A Good grade calf chuck resembles a Choice grade chuck rather closely in most respects. It is usually slightly deficient in conformation, or the fat covering may be somewhat rough and uneven. Shoulders are usually fairly well covered with a thin covering of white or creamy-colored fat. The flesh is firm and fine grained and reddish brown or tan in color.

COMMERCIAL GRADE CALF CHUCKS

A Commercial grade calf chuck has only fair conformation. It is usually lacking in fullness or thickness through the shoulders. The neck is inclined to be long and thin. Usually only small spots of fat appear on the shoulders. The flesh is somewhat soft, shows some coarseness, and has reddish-brown or dark-tan color.

UTILITY GRADE CALF CHUCKS

A Utility grade calf chuck is the lowest grade offered generally for retail fresh-meat trade. It has poor conformation and is very thin in all parts. All bones are prominent. Usually no fats are visible. The flesh is soft, watery, and flabby, is coarse grained, and has a dark reddish-brown or dark-tan color.

CULL GRADE CALF CHUCKS

A Cull grade calf chuck is so thinly fleshed as to be undesirable for retail fresh-meat trade. All bones are conspicuous, and the flesh is dark, soft, and watery. Such a chuck is usually boned and made into manufactured products.

GRADES OF CALF RACKS

PRIME GRADE CALF RACKS

A Prime grade calf rack is very thick, full, and blocky. Plumpness is evident in all its parts. Bones are soft and very red. The finish is excellent, as indicated by a thin covering of fat attached to the inner walls. The exterior surface is also well covered. All fats are white or creamy colored. The flesh is firm and very fine grained and velvety, and has a reddish-brown or tan color.

CHOICE GRADE CALF RACKS

A Choice grade calf rack is thick, blocky, and deeply fleshed. Bones are soft and red. Particles of fat are attached to the inner walls. There is also a smooth, even exterior covering over the thicker part of the ribs. All fats are of good quality and are firm but not brittle. The flesh is firm and fine grained and velvety and has a reddish-brown or tan color.

GOOD GRADE CALF RACKS

A Good grade calf rack resembles a Choice calf rack in most respects. It is usually slightly deficient in thickness or may be deficient in finish. Bones are soft and red. The flesh is firm and fine grained, and has reddish-brown or tan color.

COMMERCIAL GRADE CALF RACKS

A Commercial grade calf rack lacks the fullness and plumpness of those of the better grades. It is inclined to be flat, is only moderately thick, and ribs are usually slightly prominent. Bones are soft and show slight redness. There are small and uneven patches of exterior fat on the thicker parts, but generally no visible interior fats. The flesh is somewhat soft, shows some coarseness, and is reddish brown or dark tan in color.

UTILITY GRADE CALF RACKS

A Utility grade calf rack is usually the lowest grade offered for retail fresh-meat trade. It is thin and flat, and all bones are prominent. These are relatively soft and lack redness to a marked degree. Except for slight traces or small spots on top of ribs, fats are usually lacking. The flesh is soft, moist, watery, and coarse grained. Its color is dark reddish-brown or dark-tan.

CULL GRADE CALF RACKS

A Cull grade calf rack is not generally offered for retail fresh-meat trade. It is so thinly fleshed as to be undesirable for roasts and chops. Bones are relatively soft, but usually show no redness. Visible fats are totally lacking. The flesh is very coarse, soft, flabby, watery, and dark.

GRADES OF CALF BREASTS

PRIME GRADE CALF BREASTS

A Prime grade calf breast is very thick and uniformly fleshed. Bones are soft and very red. There is a generous mixture of creamy fat with the lean. The flesh is firm and has a reddish-brown or dark-tan color.

CHOICE GRADE CALF BREASTS

A Choice grade calf breast resembles a Prime grade breast closely in most respects. Bones are soft and red. It is thick and uniformly fleshed. The flesh is firm and has a reddish-brown or dark-tan color.

GOOD GRADE CALF BREASTS

A Good grade calf breast is moderately thick and fairly uniform. It lacks the high degree of finish of a Choice breast. Bones are soft and show some redness. The flesh is firm and has a reddish-brown or dark-tan color.

COMMERCIAL GRADE CALF BREASTS

A Commercial grade calf breast lacks the fullness and thickness of a Good grade breast and is inclined to be somewhat thin. Bones are slightly prominent, relatively soft, but show little or no redness. The flesh is soft, moist, and dark, tending toward a dark reddish brown.

UTILITY GRADE CALF BREASTS

A Utility grade calf breast is very thin, and all bones are prominent. Bones are relatively soft and white. The flesh is soft, watery, and very dark.

CULL GRADE CALF BREASTS

A Cull grade calf breast is exceedingly thin. All bones are exceedingly prominent, and are relatively soft and white. The flesh is very soft, watery, and dark. Breasts of this grade are not generally offered for sale as fresh meat. They are usually boned and the meat used in the manufacture of prepared meat foods.

KOSHER VEAL

The term "kosher" when applied to meat, refers to fresh meat from animals which have been slaughtered according to requirements of orthodox Jews. Cattle, calves, lambs, and poultry are included. When so slaughtered the operation is conducted under the immediate supervision of a shohet who uses a long, straight-edge knife and cuts straight across the throat, severing the jugular vein, the animal not having been previously stunned. Only fore quarters are used to supply kosher demands, and usually only the fore-quarter cuts known as chucks and plates are used for this purpose.

The shohet or his representative inspects the carcasses and indicates his acceptance by marking the fore quarters in Hebrew letters or symbols. These are usually cut into the surface of the carcass tissue before the animal heat has left it. These marks identify the meat that has been prepared in accordance with certain Jewish rites. Koshered meat is generally sold in retail kosher-meat shops that specialize in koshered meats. In commercial practice, kosher meat must be used within three days after slaughter. If held for a longer period it must be retreated or washed before it can be offered as koshered meat. The koshered-meat trade is of considerable importance in all cities that have a considerable percentage of Jewish residents. It is a factor that influences local slaughter particularly at the large markets located long distances from livestock-producing areas. Of the koshered meats, beef is the most important, and veal stands second.

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